

# Witbier II

- Gravity **14.7 BLG**
- ABV ---
- IBU **17**
- SRM **4.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **80 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **80 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (51.7%)	80 %	4
Grain	Płatki pszeniczne	2.4 kg (41.4%)	85 %	3
Grain	Płatki owsiane	0.4 kg (6.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %
Whirlpool	Saaz (Czech Republic)	10 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP400 - Belgian Wit Ale Yeast	Wheat	Liquid	11.5 ml	Mangroves

## Extras

Type	Name	Amount	Use for	Time
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Herb	kolendra	10 g	Boil	5 min
Flavor	curacao	20 g	Boil	5 min
Herb	rumianek	14 g	Boil	5 min
Flavor	skórki 4 pomarańczy i 4 grejfrutów	0 g	Boil	5 min