

Witbier - single hop Marynka. (#2)

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **31.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (60.6%)	80 %	2
Grain	Weyermann pszeniczny jasny	1 kg (15.2%)	80 %	6
Grain	Płatki owsiane	0.4 kg (6.1%)	85 %	3
Grain	Płatki jęczmienne	0.8 kg (12.1%)	85 %	3
Grain	Płatki żytnie	0.4 kg (6.1%)	85 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8 %
Boil	Marynka	40 g	10 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's - Belgian Wit M21	Wheat	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra indyjska	15 g	Boil	10 min
Spice	Curacao	40 g	Boil	10 min