

## Witbier v2

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **20**
- SRM **4.6**
- 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 **70 min**
- Evaporation rate **6.3 %/h**
- Boil size **30.9 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

### Steps

- Temp **53 C**, Time **20 min**
- Temp **65 C**, Time **85 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **3 min**

### Mash step by step

- Heat up **20.5 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **20 min** at **53C**
- Keep mash **85 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **3 min** at **77C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.31 kg (32.7%)	85 %	4
Grain	Pszeniczny	1.85 kg (26.1%)	85 %	4
Grain	Płatki pszeniczne	1.85 kg (26.1%)	80 %	3
Grain	Płatki owsiane	0.37 kg (5.2%)	70 %	3
Grain	Karmelowy Jasny 30EBC	0.46 kg (6.5%)	70 %	30
Adjunct	Łuska ryżowa	0.23 kg (3.3%)	1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	9.26 g	45 min	10 %
Boil	Columbus/Tomahawk/Zeus	9.26 g	45 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	1111.11 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	18.52 g	Boil	5 min
Flavor	Skórka słodkiej pomarańczy	18.52 g	Boil	5 min