

## Witek#2

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **4.4**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **17.5 liter(s)**

### Steps

- Temp **69 C**, Time **25 min**
- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **12.5 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **25 min** at **69C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Pilsner (2 Row) Bel | 2 kg (40%)   | 79 %  | 4   |
| Grain | Wheat, Flaked       | 2.5 kg (50%) | 77 %  | 4   |
| Grain | Munich Malt         | 0.5 kg (10%) | 80 %  | 18  |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 25 g   | 60 min | 4.5 %      |

### Yeasts

| Name               | Type  | Form   | Amount | Laboratory       |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 20 ml  | Fermentum Mobile |

### Extras

| Type  | Name    | Amount | Use for | Time  |
|-------|---------|--------|---------|-------|
| Spice | curacao | 20 g   | Boil    | 5 min |

|       |          |       |      |       |
|-------|----------|-------|------|-------|
| Spice | kolendra | 15 g  | Boil | 5 min |
| Spice | rumianek | 4.5 g | Boil | 5 min |