

WITEK#2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **10**
- SRM **3.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|------------|-------|-----|
| Grain | Pilzneński | 3 kg (60%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (20%) | 85 % | 4 |
| Grain | Płatki owsiane | 1 kg (20%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Centennial | 15 g | 35 min | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|---------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 2000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Spice | kolendra Indyjska | 20 g | Boil | 10 min |
| Flavor | Corakao | 20 g | Boil | 10 min |

| | | | | |
|--------|----------------------------|------|------|--------|
| Flavor | skurka słodkiej pomarańczy | 20 g | Boil | 10 min |
|--------|----------------------------|------|------|--------|