

Witek #2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **4.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **6 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (49.2%)	80 %	4
Grain	Viking pszeniczny jasny	1 kg (16.4%)	80 %	5
Grain	Płatki pszeniczne błyskawiczne	1.5 kg (24.6%)	50 %	3
Grain	Płatki owsiane błyskawiczne	0.5 kg (8.2%)	50 %	3
Grain	zakwaszający	0.1 kg (1.6%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Styrian Golding	30 g	5 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	12 g	Brewferm

Extras

Type	Name	Amount	Use for	Time
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Flavor	Skórka pomarańczy (6 pomarańczy)	100 g	Boil	5 min
Flavor	Skórka mandarynki (4 mandarynki)	50 g	Boil	5 min
Flavor	Skórka grejpfruta (1 grejpfrut)	25 g	Boil	5 min
Flavor	Skórka cytryny (1 cytryna)	15 g	Boil	5 min
Flavor	Kolendra indyjska	10 g	Boil	5 min
Flavor	curacao	20 g	Boil	5 min
Flavor	Rumianek saszetka x 2	3 g	Boil	2 min