

## Witbier - Filemon v 2.0 warka II

- Gravity **12.3 BLG**
- ABV ---
- IBU **27**
- SRM **4.4**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **12.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **73C**
- Keep mash **10 min** at **77C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt    | 2.5 kg (58.1%) | 81 %  | 5   |
| Grain | Weyermann - Pale Wheat Malt | 1.3 kg (30.2%) | 85 %  | 5   |
| Grain | Wheat, Flaked               | 0.5 kg (11.6%) | 77 %  | 4   |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Styrian Goldings      | 30 g   | 60 min | 4.5 %      |
| Boil                | Styrian Goldings      | 15 g   | 20 min | 4.5 %      |
| Boil                | Saaz (Czech Republic) | 10 g   | 20 min | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g   | 5 min  | 4.5 %      |
| Aroma (end of boil) | Styrian Goldings      | 10 g   | 5 min  | 4.5 %      |

### Yeasts

| Name           | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safbrew BE-256 | Ale  | Dry  | 11.5 g | Safbrew    |

## Extras

| Type  | Name                        | Amount | Use for | Time  |
|-------|-----------------------------|--------|---------|-------|
| Spice | Kolendra                    | 20 g   | Boil    | 5 min |
| Other | Curacao                     | 20 g   | Boil    | 5 min |
| Other | skórka słodkiej pomarańczy  | 20 g   | Boil    | 5 min |
| Other | skórka z otartej cytryny    | 10 g   | Boil    | 5 min |
| Other | skórka z otartej pomarańczy | 10 g   | Boil    | 5 min |

## Notes

- 2 cytryny  
2 pomarańcze

po 1 startej do gotowania (5 min przed końcem) po 1 startej przy chłodzeniu  
*Apr 2, 2016, 1:10 PM*