

#21 Witbier v. 2

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **51**
- SRM **3.5**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **12.3 liter(s)**

Steps

- Temp **68 C**, Time **65 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **65 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (36.4%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (18.2%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (9.1%) | 85 % | 3 |
| Adjunct | Pszenica niesłodowana | 2 kg (36.4%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | lunga | 40 g | 60 min | 11 % |
| Boil | Hallertau Blanc | 25 g | 10 min | 11 % |
| Aroma (end of boil) | Hallertau Blanc | 25 g | 0 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Slant | 150 ml | Fermentum Mobile |