

Parkowy Belgijski Witbier v.2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **16**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Słód jęczmienny Bydgoszcz | 2.8 kg (48.3%) | 82 % | 5 |
| Grain | Pszenżyto niesłodowane | 2.5 kg (43.1%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (8.6%) | 70 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Perle | 20 g | 60 min | 7 % |
| Boil | Hallertau | 10 g | 30 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 7 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|----------------------------|------|------|--------|
| Spice | Kolendra indyjska tłuczona | 15 g | Boil | 20 min |
| Spice | Skórka cytrynowa świeża | 25 g | Boil | 20 min |
| Spice | Skórka pomarańczowa świeża | 30 g | Boil | 20 min |
| Spice | Skórka limonki (1 sztuka) | 10 g | Boil | 20 min |