

WITBIER 2

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **23**
- SRM **4.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **90 min**
- Temp **74 C**, Time **1 min**

Mash step by step

- Heat up **19.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **90 min** at **64C**
- Keep mash **1 min** at **74C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (45.8%)	80 %	4
Grain	Pszenica niesłodowana	3 kg (45.8%)	75 %	3
Grain	Płatki owsiane	0.4 kg (6.1%)	70 %	3
Grain	Weyermnn-Carahell	0.15 kg (2.3%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	7.8 %
Boil	Perle	20 g	20 min	5.1 %
Boil	Saaz (Czech Republic)	25 g	7 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM23	Ale	Liquid	1200 ml	Fermentum Mobile
130 g. ekstraktu płynnego+1100 ml. wody				

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	skórka suszona curacao	30 g	Boil	10 min
Flavor	kandyzowana skórka pomarańczy	30 g	Boil	10 min
Spice	kolendra	10 g	Boil	10 min
Flavor	skórka suszona cytryny	7 g	Boil	10 min
Water Agent	chlorek wapnia 99%	5 g	Boil	60 min
Other	łuska ryżowa	150 g	Mash	---