

Witbier v.2

- Gravity **13.1 BLG**
- ABV ---
- IBU **25**
- SRM **4.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **80 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **80 min** at **64C**
- Keep mash **0 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (52.1%)	81 %	4
Grain	Wheat, Flaked	2 kg (41.7%)	77 %	4
Grain	Oats, Flaked	0.3 kg (6.3%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	10 g	60 min	17 %
Boil	Lublin (Lubelski)	10 g	30 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	5 g	5 min	4 %
Aroma (end of boil)	Marynka	5 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	10 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Spice	kolendra	15 g	Boil	5 min
Spice	curacao	20 g	Boil	5 min