

## Witbier2

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **9**
- SRM **3.5**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenica niesłodowana	1 kg (20%)	75 %	3
Grain	Viking Pilsner malt	2 kg (40%)	82 %	4
Grain	Słód pszeniczny Bestmalz	1 kg (20%)	82 %	5
Grain	Płatki owsiane	1 kg (20%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	0 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
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Spice	curacao	10 g	Boil	15 min
Spice	kolendra	10 g	Boil	15 min
Spice	curacao	10 g	Boil	0 min
Spice	kolendra	10 g	Boil	0 min
Spice	skorka slodkiej pomarancz	3 g	Boil	0 min