

## witbier ver 2

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **4**
- 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 **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.3 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 (41.7%)	81 %	4
Grain	Płatki pszeniczne	2.5 kg (41.7%)	60 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Słód enzymatyczny	0.5 kg (8.3%)	76 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4.2 %
Aroma (end of boil)	Marynka	15 g	10 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	100 ml	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Kolendra	20 g	Boil	10 min
Flavor	Skórki gorzkiej pomarańczy Curacao	20 g	Boil	10 min