

## WITEK#2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **10**
- SRM **3.1**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (60%)	81 %	4
Grain	Pszeniczny	1 kg (20%)	85 %	4
Grain	Płatki owsiane	1 kg (20%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	15 g	35 min	8.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	2000 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra Indyjska	20 g	Boil	10 min
Flavor	Corakao	20 g	Boil	10 min

Flavor	skurka słodkiej pomaranczy	20 g	Boil	10 min
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