

#002 Belgijski witbier

- Gravity **12.4 BLG**
- ABV ---
- IBU **22**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (58.8%) | 80 % | 4 |
| Grain | Płatki orkiszowe | 0.25 kg (7.4%) | 80 % | 6 |
| Grain | Płatki pszeniczne | 0.4 kg (11.8%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (14.7%) | 85 % | 3 |
| Grain | Rice, Flaked | 0.25 kg (7.4%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Extra Styrian Dana | 7 g | 60 min | 13.2 % |
| Boil | Extra Styrian Dana | 7 g | 15 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M21 Belgian Wit | Ale | Dry | 11 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|---|------|------|--------|
| Spice | Kolendra indyjska tłuczona | 7 g | Boil | 10 min |
| Spice | Skórka cytrynowa świeża | 15 g | Boil | 10 min |
| Spice | Skórka pomarańczowa świeża | 15 g | Boil | 10 min |
| Spice | Skórka pomarańczowa suszona KOTANIY | 10 g | Boil | 10 min |
| Spice | Trawa cytrynowa KOTANIY | 7 g | Boil | 10 min |