

Witbier 2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **14**
- SRM **4.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **66 C**, Time **120 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **120 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (47.2%)	81 %	4
Grain	Pszenica niesłodowana	1.5 kg (28.3%)	75 %	3
Grain	slód zakwaszający	0.1 kg (1.9%)	--- %	---
Grain	Płatki owsiane	0.4 kg (7.5%)	85 %	3
Grain	Strzegom Monachijski typ I	0.8 kg (15.1%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	6.5 %
Boil	Pacifica (NZ)	20 g	10 min	3 %
Dry Hop	mosaic	25 g	7 day(s)	12.6 %
Boil	WAI-ITI	18 g	5 min	2.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	12 g	Brewferm