

Witbier FF #2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|------------|-------|-----|
| Grain | Słód pilznieński Malteurop | 3 kg (60%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 2 kg (40%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Chinook PL | 10 g | 60 min | 8.5 % |
| Boil | Citra | 20 g | 5 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------|
| Wyeast - Forbidden Fruit | Ale | Slant | 150 ml | warka 47 |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | kolendra | 12.5 g | Boil | 5 min |
| Spice | Curacao | 12.5 g | Boil | 5 min |

| | | | | |
|-------|----------------------------|--------|------|--------|
| Spice | Skórka słodkiej pomarańczy | 12.5 g | Boil | 5 min |
| Spice | skórka kandyzowana moja | 50 g | Boil | 10 min |
| Spice | skórka z dwóch cytryn | 50 g | Boil | 5 min |