

Witbier Hop Cat v.2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **3.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (53.2%)	80 %	3
Grain	Płatki owsiane	0.5 kg (10.6%)	85 %	3
Grain	Płatki pszeniczne	1.6 kg (34%)	85 %	3
Grain	Zakwaszający	0.1 kg (2.1%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Other	Łuska orkiszowa	100 g	Mash	1 min

Spice	Curacao	25 g	Boil	10 min
Spice	kolendra	7 g	Boil	10 min

Notes

- połowa fermentowana za pomoca s33
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