

Witbier - single hop Marynka. (#2)

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **31.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 4 kg (60.6%) | 80 % | 2 |
| Grain | Weyermann pszeniczny jasny | 1 kg (15.2%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.4 kg (6.1%) | 85 % | 3 |
| Grain | Płatki jęczmienne | 0.8 kg (12.1%) | 85 % | 3 |
| Grain | Płatki żytnie | 0.4 kg (6.1%) | 85 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 8 % |
| Boil | Marynka | 40 g | 10 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's - Belgian Wit M21 | Wheat | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Spice | Kolendra indyjska | 15 g | Boil | 10 min |
| Spice | Curacao | 40 g | Boil | 10 min |