

WITBIER v2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **3.3**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

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

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|--------------|-------|-----|
| Grain | Słód pilznieński Viking Malt | 2.5 kg (50%) | 82 % | 4 |
| Grain | Słód pszeniczny Viking Malt | 2 kg (40%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (10%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Boil | lunga | 2 g | 15 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Brewferm Blanche | Wheat | Slant | 300 ml | Brewferm |

Extras

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

| | | | | |
|--------|--|------|------|-------|
| Spice | Curacao - suszone skórki gorzkiej pomarańczy | 5 g | Boil | 5 min |
| Spice | kolendra | 25 g | Boil | 2 min |
| Spice | Curacao - suszone skórki gorzkiej pomarańczy | 15 g | Boil | 0 min |
| Spice | Suszona skórka słodkiej pomarańczy | 20 g | Boil | 0 min |
| Flavor | rumianek herbatka (2x1,5g) | 3 g | Boil | 2 min |