

Hoppy Oatmeal Witbier #2

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **21**
- SRM **3.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (57.7%) | 75 % | 4 |
| Grain | Płatki pszeniczne | 1.8 kg (34.6%) | 80 % | 3 |
| Grain | Płatki owsiane | 0.3 kg (5.8%) | 75 % | 3 |
| Grain | Słód zakwaszający | 0.1 kg (1.9%) | 75 % | --- |

Do zbicia pH, można dać trochę więcej (optymalnie 3,5-4pH)

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Citra | 10 g | 45 min | 12 % |
| Boil | Galaxy | 15 g | 10 min | 15 % |
| Boil | Citra | 10 g | 5 min | 12 % |
| Dry Hop | Citra | 30 g | 1 day(s) | 12 % |
| Dry Hop | Galaxy | 35 g | 1 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------------------|-------|-----|------|---------|
| Gozdawa Classic Belgian Witbier | Wheat | Dry | 10 g | Gozdawa |
|------------------------------------|-------|-----|------|---------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Spice | Kolendra | 12 g | Boil | 5 min |
| Flavor | Zest z cytryn | 15 g | Boil | 10 min |
| Flavor | Zest z pomarańczy | 20 g | Boil | 10 min |
| Flavor | Curacao | 10 g | Boil | 5 min |
| Flavor | Rumianek | 3 g | Boil | 5 min |