

## Wit\_ek\_vol2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **3.3**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **38.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **54 C**, Time **15 min**
- Temp **66 C**, Time **80 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **20.2 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **80 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **25.1 liter(s)** of **76C** water or to achieve **38.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	3 kg (44.4%)	80.5 %	2
Grain	Biscuit Malt	0.15 kg (2.2%)	79 %	45
Grain	Płatki pszeniczne	2.7 kg (40%)	85 %	3
Grain	Płatki owsiane	0.7 kg (10.4%)	85 %	3
Grain	Zakwaszający	0.1 kg (1.5%)	1 %	1
Grain	Strzegom Monachijski typ I	0.1 kg (1.5%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	45 g	60 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	12 g	BrewFerm

### Extras

Type	Name	Amount	Use for	Time
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Flavor	curacao	30 g	Boil	5 min
Herb	kolendra	20 g	Boil	5 min
Herb	kwiat rumianku	2 g	Boil	5 min

## Notes

- wg ang strony mozna dac nawet 15 gram kolendy i 1,5 grama rumianku i sporo wiecej pomarańczy nawet do 50 gram. Ew np zetrzeć trochę świeżej pomarańczy (słodkiej).  
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