

Witbier #2

- Gravity **11.6 BLG**
- ABV ---
- IBU **29**
- SRM **4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **54.5C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (43.5%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (21.7%) | 85 % | 4 |
| Grain | Barley, Flaked | 0.5 kg (10.9%) | 70 % | 4 |
| Grain | Oats, Flaked | 0.8 kg (17.4%) | 85 % | 5 |
| Grain | Wheat, Flaked | 0.3 kg (6.5%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|-----------|------------|
| Boil | Marynka | 20 g | 50 min | 10 % |
| Boil | Cascade | 25 g | 10 min | 6 % |
| Dry Hop | Cascade | 25 g | 10 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 10 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|-------|
| Spice | kolendra | 15 g | Boil | 5 min |
| Spice | skórka pomarańczy | 20 g | Boil | 5 min |
| Spice | skórka cytryny | 20 g | Boil | 5 min |