

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
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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