

# American Witbier II

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **31**
- SRM **3.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount          | Yield | EBC |
|-------|----------------------------------|-----------------|-------|-----|
| Grain | Belgia - Słód pilznieński        | 3 kg (44.4%)    | 81 %  | 3   |
| Grain | Bestmalz - Słód pszeniczny jasny | 1.25 kg (18.5%) | 80 %  | 5   |
| Grain | Płatki pszeniczne                | 1.5 kg (22.2%)  | 85 %  | 3   |
| Grain | Płatki orkiszowe                 | 0.5 kg (7.4%)   | 80 %  | 4   |
| Grain | Płatki owsiane                   | 0.5 kg (7.4%)   | 85 %  | 3   |

## Hops

| Use for   | Name             | Amount | Time     | Alpha acid |
|-----------|------------------|--------|----------|------------|
| Boil      | Magnum - DE      | 25 g   | 60 min   | 11.5 %     |
| Boil      | Magnum - DE      | 15 g   | 10 min   | 11.5 %     |
| Whirlpool | Amarillo - USA   | 30 g   | 0 min    | 9.5 %      |
| Dry Hop   | Amarillo - USA   | 20 g   | 4 day(s) | 9.5 %      |
| Dry Hop   | Citra - USA      | 50 g   | 4 day(s) | 12 %       |
| Dry Hop   | Centennial - USA | 50 g   | 4 day(s) | 10.5 %     |

## Yeasts

| Name                     | Type  | Form  | Amount | Laboratory |
|--------------------------|-------|-------|--------|------------|
| Wyeast - Belgian Witbier | Wheat | Slant | 100 ml | ---        |

### Extras

| Type   | Name                               | Amount | Use for   | Time     |
|--------|------------------------------------|--------|-----------|----------|
| Flavor | Kolendra                           | 15 g   | Boil      | 15 min   |
| Flavor | Skórki gorzkiej pomarańczy Curacao | 15 g   | Boil      | 15 min   |
| Flavor | Kolendra                           | 5 g    | Boil      | 1 min    |
| Flavor | Skórki gorzkiej pomarańczy Curacao | 5 g    | Boil      | 1 min    |
| Flavor | Sok z pomarańczy                   | 4 g    | Secondary | 7 day(s) |
| Flavor | Sok z grejpfuta                    | 1 g    | Secondary | 7 day(s) |