

## Witbier II

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **17**
- SRM **2.9**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.3 liter(s)**

### Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (53.3%)	81 %	4
Grain	Płatki pszeniczne	1 kg (26.7%)	85 %	3
Grain	Płatki orkiszowe	0.4 kg (10.7%)	80 %	4
Grain	Płatki owsiane	0.35 kg (9.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	15 g	60 min	5.5 %
Boil	Perle	8 g	55 min	4.4 %
Boil	Perle	20 g	10 min	4.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Wheat	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	6 g	Boil	5 min
Spice	Skórka cytryny	30 g	Boil	5 min
Spice	Curacao słodkie	20 g	Boil	5 min