

Witbier II

- 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 |