

# Witold II

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **43**
- SRM **7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.5 kg (50%)  | 85 %  | 7   |
| Grain | Strzegom Pszeniczny       | 2 kg (28.6%)  | 81 %  | 6   |
| Grain | Oats, Flaked              | 1 kg (14.3%)  | 80 %  | 2   |
| Grain | Melanoiden Malt           | 0.5 kg (7.1%) | 80 %  | 39  |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Amarillo   | 45 g   | 60 min   | 9.1 %      |
| Dry Hop | Amarillo   | 55 g   | 7 day(s) | 9.1 %      |
| Dry Hop | Vic Secret | 100 g  | 4 day(s) | 18.5 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 22 g   | Fermentis  |

## Extras

| Type   | Name            | Amount | Use for | Time   |
|--------|-----------------|--------|---------|--------|
| Spice  | Coriander Seeds | 15 g   | Boil    | 10 min |
| Flavor | curacao         | 40 g   | Boil    | 5 min  |

|        |                 |      |      |       |
|--------|-----------------|------|------|-------|
| Flavor | trawa cytrynowa | 30 g | Boil | 5 min |
|--------|-----------------|------|------|-------|

## Notes

- Warka 64. Warzone 11.06.2021. Wyszło dość gorzkie przy rozlewie, być może przez przeciągnięty chmiel na cichej - inne posmaki nieobecne.  
*Jun 10, 2021, 8:31 PM*