

## Żytbier II

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **12**
- SRM **3.7**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (60%)	80 %	4
Grain	Rye, Flaked	2 kg (40%)	78.3 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	9 g	60 min	12.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Witbier	Ale	Slant	250 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	3 min
Spice	Anyż	2.5 g	Boil	3 min
Spice	Skórki z cytryny i 2 mandarynek	20 g	Boil	3 min

### Notes

- Skórki obierane za pomocą obieraczki do ziemniaków.  
*Nov 13, 2018, 9:30 AM*