

# 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)