

## Witbier II

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **3.1**
- 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 **25 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

### Steps

- Temp **64 C**, Time **70 min**

### Mash step by step

- Heat up **12.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (47.1%)   | 80 %  | 4   |
| Grain | Płatki pszeniczne   | 2 kg (47.1%)   | 85 %  | 3   |
| Grain | Płatki owsiane      | 0.25 kg (5.9%) | 85 %  | 3   |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 25 g   | 15 min | 4.1 %      |
| Boil    | lunga              | 10 g   | 40 min | 10 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s-33 | Ale  | Dry  | 11 g   | safale     |

### Extras

| Type  | Name              | Amount | Use for | Time   |
|-------|-------------------|--------|---------|--------|
| Spice | kolendra          | 20 g   | Boil    | 15 min |
| Spice | skórka pomarańczy | 30 g   | Boil    | 15 min |
| Herb  | Curacao           | 20 g   | Boil    | 15 min |