

# Witold II

- 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
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## Notes

- Warka 64. Warzone 11.06.2021. Wyszło dość gorzkie przy rozlewie, być może przez przeciągnięty chmiel na cichej - inne posmaki nieobecne.  
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