

American Witbier II

- 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 - Stód pilznieński | 3 kg (44.4%) | 81 % | 3 |
| Grain | Bestmalz - Stód 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) |