

# KSIAŻE WITOLD DRUGI

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- Gravity **11.5 BLG**
- ABV ---
- IBU **23**
- SRM **3.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (51%)	80 %	4
Grain	Oats, Flaked - pszeniczne	1.2 kg (24.5%)	80 %	2
Grain	Oats, Flaked - orkiszowe	0.8 kg (16.3%)	80 %	2
Grain	Oats, Flaked - owsiane	0.4 kg (8.2%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale s-33	Wheat	Slant	150 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	15 g	Boil	5 min

Spice	Curacao	20 g	Boil	5 min
Spice	Skórka słodkiej pomarańczy	20 g	Boil	5 min
Spice	Trawa cytrynowa	20 g	Boil	5 min