

## 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