

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 |
|--------|-----------------|------|------|-------|

Notes

- Warka 64. Warzone 11.06.2021. Wyszło dość gorzkie przy rozlewie, być może przez przeciągnięty chmiel na cichej - inne posmaki nieobecne.
Jun 10, 2021, 8:31 PM