

Witunio 2

- Gravity **12.4 BLG**
- ABV ---
- IBU **15**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **19.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **16.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2 kg (53.3%) | 81 % | 4.5 |
| Grain | Strzegom Pilzneński | 1 kg (26.7%) | 80 % | 4 |
| Grain | Słód owsiany Fawcett | 0.25 kg (6.7%) | 61 % | 5 |
| Grain | Viking Pale Ale malt | 0.5 kg (13.3%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Sorachi Ace | 10 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 8 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|--------|
| Flavor | curacao | 10 g | Boil | 15 min |
| Spice | kolendra indyjska | 15 g | Boil | 15 min |
| Flavor | skórka cytrynowa | 10 g | Boil | 15 min |
| Flavor | skórka słodkiej pomarańczy | 10 g | Boil | 15 min |