

## Antwerpia 2

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- Gravity **13.3 BLG**
- ABV ---
- IBU **18**
- SRM **4**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.4 kg (49%)	81 %	4
Grain	Pszenica niesłodowana	2 kg (40.8%)	75 %	3
Grain	Pszeniczny	0.5 kg (10.2%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	20 g	30 min	4.5 %
Boil	Hallertau	20 g	45 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	curacao	15 g	Boil	5 min
Spice	skórka pomarańczy	20 g	Boil	5 min
Spice	kolendra	10 g	Boil	5 min