

## Witbier II

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- Gravity **13.1 BLG**
- ABV ---
- IBU **22**
- SRM **3.7**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.8 liter(s)**
- Total mash volume **2.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	0.6 kg (26.1%)	79 %	6
Adjunct	Pszenica niesłodowana	1.6 kg (69.6%)	75 %	3
Adjunct	łuska gryczana	0.1 kg (4.3%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	7 g	60 min	13 %
Aroma (end of boil)	Citra	20 g	1 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	200 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Spice	skórka mandarynek	50 g	Boil	2 min
Spice	kolendra	10 g	Boil	2 min