

## Witunio 2

- Gravity **12.4 BLG**
- ABV **5 %**
- 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