

belgijskie pszeniczne

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **5.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **21.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pszeniczny | 1.9 kg (54%) | 82 % | 4 |
| Grain | Pilzneński | 1.4 kg (39.8%) | 81 % | 4 |
| Grain | Abbey Castle | 0.14 kg (4%) | 80 % | 45 |
| Grain | Aroma CastleMalting | 0.08 kg (2.3%) | 78 % | 100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | preta | 11 g | 50 min | 11 % |
| Boil | Zula | 15 g | 5 min | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|------|--------|------------|
| lallemand abbaye | Ale | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------|--------|---------|-------|
| Spice | curacao | 15 g | Boil | 5 min |
| Spice | kolendra | 3 g | Boil | 5 min |
| Other | odżywka dla drożdży | 1 g | Boil | 5 min |