

# International Witbier

- Gravity **12.6 BLG**
- ABV ---
- IBU **22**
- SRM **4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **35.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński   | 4.7 kg (66.2%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny   | 1 kg (14.1%)   | 81 %  | 6   |
| Grain | Pszenica niesłodowana | 1 kg (14.1%)   | 75 %  | 3   |
| Grain | Płatki owsiane        | 0.4 kg (5.6%)  | 85 %  | 3   |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Cascade           | 30 g   | 50 min   | 5.5 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g   | 10 min   | 4 %        |
| Aroma (end of boil) | Citra             | 25 g   | 5 min    | 14.2 %     |
| Dry Hop             | Lublin (Lubelski) | 25 g   | 7 day(s) | 4 %        |
| Dry Hop             | Citra             | 25 g   | 7 day(s) | 14.2 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale K-97 | Ale  | Dry  | 11.5 g | Safale     |

## Extras

| Type   | Name                       | Amount | Use for | Time   |
|--------|----------------------------|--------|---------|--------|
| Flavor | Kolendra                   | 25 g   | Boil    | 10 min |
| Flavor | Curacao                    | 20 g   | Boil    | 10 min |
| Flavor | Skórka Słodkiej Pomarańczy | 20 g   | Boil    | 10 min |
| Flavor | Trawa Cytrynowa            | 15 g   | Boil    | 5 min  |

## Notes

- Burzliwa - 2 tygodnie;

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Cicha - 1 tydzień  
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