

# Konkrecik Witbier

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **14**
- SRM **3.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (44.4%)	80 %	4
Grain	Pszenica niesłodowana	2 kg (44.4%)	75 %	3
Grain	Wheat, Torried	0.5 kg (11.1%)	79 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ahtanum	25 g	60 min	3.4 %
Boil	Ahtanum	25 g	15 min	3.4 %
Dry Hop	Lemon drop	10 g	7 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	10 g	Brewferm

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka słodkiej pomarańczy	50 g	Boil	15 min
Spice	Skórka cytrynowa	50 g	Boil	15 min
Spice	Skórka z Limonki	10 g	Boil	15 min