

# Kwaśny Witbier

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **11**
- SRM **4.4**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **35 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (34.3%)	82 %	4
Grain	Briess - Wheat Malt, White	2 kg (22.9%)	85 %	5
Grain	Płatki pszeniczne	3 kg (34.3%)	60 %	3
Grain	Płatki owsiane	0.5 kg (5.7%)	60 %	3
Grain	Bestmalz zakwaszający	0.25 kg (2.9%)	79 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	6 %
Boil	Cascade	15 g	10 min	6 %
Boil	Cascade5	5 g	0 min	6 %
Boil	Citra	5 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	10 min
Flavor	Curacao	20 g	Boil	10 min
Flavor	skórka z 1 pomarańczy	1 g	Boil	10 min
Flavor	skórka z 1 cytryny	1 g	Boil	10 min
Flavor	skórka z 1 pomarańczy	1 g	Boil	0 min

Flavor	skórka z 1 cytryny	1 g	Boil	0 min
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## Notes

- Płatki skleikować

na podstawie:

Zwycięska receptura I KPD Warszawa

<http://www.pspd.org.pl/pagesnews/receptury-zwycieskich-piw-i-warszawskiego-konkursu-piw-domowych>

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