

PSZENICA #11 WITBIER

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **402.5 liter(s)**
- Total mash volume **517.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | Pszenica niestodowana | 50 kg (43.5%) | 75 % | 3 |
| Grain | Pilzneński Weyermann | 32.5 kg (28.3%) | 80.5 % | 3.5 |
| Grain | Bohemian Pilsner Weyermann | 7.5 kg (6.5%) | 80 % | 4 |
| Grain | Enzymatyczny Viking | 25 kg (21.7%) | 76 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Premiant | 470 g | 60 min | 7.7 % |
| Aroma (end of boil) | Kolendra indyjska | 950 g | 2 min | 1 % |
| Whirlpool | Pomarańcza zest | 1000 g | 15 min | 1 % |
| Whirlpool | Rumianek suszony | 250 g | 15 min | 1 % |
| Dry Hop | Pomarańcza zest w alko | 1500 g | 5 day(s) | 1 % |
| Dry Hop | Grejpfrut zest w alko | 1500 g | 5 day(s) | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|-------|--------|---------|------------|
| WLP410 - Belgian Wit II Ale Yeast | Wheat | Liquid | 2000 ml | White Labs |

Notes

- Zgłoszenie 11,9°P
Jan 23, 2025, 12:24 AM