

# Witbier juszczynski

---

- Gravity **10 BLG**
- ABV **4 %**
- IBU **12**
- SRM **2.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenica niesłodowana	1 kg (25%)	--- %	---
Grain	Strzegom Pilzneński	3 kg (75%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	15 min	4 %

## Extras

Type	Name	Amount	Use for	Time
Spice	jałowiec	25 g	Boil	10 min
Spice	kolendra	25 g	Boil	10 min
Spice	curacao	20 g	Boil	10 min
Spice	skórka słodkiej pomarańczy	20 g	Boil	10 min