

# Witbier "Las Summer"

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **18**
- SRM **3**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	2 kg (54.1%)	80.5 %	2
Grain	Pszeniczny	0.5 kg (13.5%)	85 %	4
Grain	Pszenica niestodowana	1 kg (27%)	75 %	3
Grain	Płatki owsiane	0.2 kg (5.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M21Belgian Wit	Wheat	Dry	12 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	15 g	Boil	15 min
Spice	Curacao	15 g	Boil	15 min

## Notes

- Przepis z Twoj Browar  
(miał być niby na 20l, wyszło 15l)  
Zacieranie było inne - nie chce mi się schodzić po przepis :)  
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