

# Witbier mocno cytrusowy

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **11**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód PILZEŃSKI Viking Malt	3 kg (52.2%)	--- %	4
Grain	Słód PSZENICZNY STRZEGOM Viking Malt	1 kg (17.4%)	--- %	4.5
Grain	Płatki owsiane	0.5 kg (8.7%)	85 %	3
Grain	Płatki pszeniczne	1.25 kg (21.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	15 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	30 min	4.5 %
Aroma (end of boil)	Fuggles	10 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	15 g	Boil	10 min
Spice	kolendra - ugnieciona w moździerzu	10 g	Boil	10 min
Flavor	skórka z cytryny	20 g	Boil	5 min
Flavor	skórka z pomarańczy	30 g	Boil	5 min
Spice	trawa cytrynowa	10 g	Boil	5 min