

# Witbier Piowar #29 Mariusz Jachimowski

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **18**
- SRM **3.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.1 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.7 kg (28.6%)	85 %	4
Grain	Viking Pale Ale malt	1.8 kg (30.3%)	80 %	5
Grain	Płatki pszeniczne	2 kg (33.6%)	85 %	3
Grain	Płatki owsiane	0.45 kg (7.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	5 g	50 min	10.8 %
Boil	Nelson Sauvín	10 g	30 min	10.8 %
Boil	Nelson Sauvín	15 g	15 min	10.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Ziarna kolendry	15 g	Boil	5 min
Spice	Curacao	15 g	Boil	5 min