

Witbier z kaffirem v2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **2.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (37%)	81 %	4
Grain	Pszeniczny	1 kg (37%)	--- %	---
Grain	Płatki pszeniczne	0.5 kg (18.5%)	60 %	3
Grain	Płatki owsiane	0.2 kg (7.4%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Własny chmiel	10 g	60 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	6 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	10 g	Boil	10 min
Spice	Kolendra indyjska	12 g	Boil	10 min
Spice	Skórka z 1 cytryna świeża	5 g	Boil	10 min
Spice	Kaffir	5 g	Bottling	---