

Witbier urodzinowy

- Gravity **11.4 BLG**
- ABV ---
- IBU **15**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenica niesłodowana	2 kg (40.4%)	75 %	3
Grain	Pilzneński	2 kg (40.4%)	81 %	4
Grain	Pszeniczny	0.5 kg (10.1%)	85 %	4
Grain	Płatki owsiane	0.25 kg (5.1%)	85 %	3
Grain	Acid Malt	0.2 kg (4%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8 %
Boil	Premiant	10 g	10 min	8 %
Whirlpool	Galaxy	20 g	0 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka pomarańczy	10 g	Boil	0 min
Herb	Kolendra	25 g	Boil	10 min