

## 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 niestodowana | 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 |