

## Witbier no1

- Gravity **12.4 BLG**
- ABV ---
- IBU **19**
- SRM **4.6**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (48.1%) | 80 %  | 4   |
| Grain | Pszeniczny          | 1.2 kg (23.1%) | 85 %  | 4   |
| Grain | Abbey Castle        | 0.1 kg (1.9%)  | 80 %  | 45  |
| Grain | Płatki pszeniczne   | 1 kg (19.2%)   | 85 %  | 3   |
| Grain | Płatki owsiane      | 0.4 kg (7.7%)  | 85 %  | 3   |

### Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Perle | 20 g   | 60 min | 7 %        |
| Aroma (end of boil) | Perle | 10 g   | 15 min | 7 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11.5 g | Safbrew    |

### Extras

| Type  | Name                              | Amount | Use for | Time   |
|-------|-----------------------------------|--------|---------|--------|
| Spice | curacao                           | 20 g   | Boil    | 10 min |
| Spice | zmielona kolendra                 | 30 g   | Boil    | 10 min |
| Spice | skórki świeżych pomarańczy (2szt) | 10 g   | Boil    | 10 min |

### Notes

- za dużo kolendry(15g wystarczy), za mało pomarańczy(na następny raz ze 2-3 razy więcej)  
*Oct 13, 2016, 3:50 PM*