

## #49 Witbier - Pomarańczowy obłęd

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **10**
- SRM **3.5**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **57.6 liter(s)**
- Total mash volume **69.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (33.3%)	81 %	4
Grain	Pszeniczny	7 kg (58.3%)	85 %	4
Grain	Płatki pszeniczne	1 kg (8.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Boil	East Kent Goldings	30 g	30 min	5.1 %
Aroma (end of boil)	East Kent Goldings	50 g	0 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis S-33	Ale	Dry	22 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Pomarańcze	1000 g	Boil	10 min

### Notes

- <https://targipiwne.pl/jak-uwarzyc-piwo-witbier/>

11 blg startowe

May 20, 2021, 4:43 PM

- 3.06.2021 - FG 1.2  
Na refraktomerze 5 blg  
Jun 3, 2021, 11:55 AM