

# belgijskie pszeniczne

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **5.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **21.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.9 kg (54%)	82 %	4
Grain	Pilzneński	1.4 kg (39.8%)	81 %	4
Grain	Abbey Castle	0.14 kg (4%)	80 %	45
Grain	Aroma CastleMalting	0.08 kg (2.3%)	78 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	preta	11 g	50 min	11 %
Boil	Zula	15 g	5 min	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lallemand abbaye	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	15 g	Boil	5 min
Spice	kolendra	3 g	Boil	5 min
Other	odżywka dla drożdży	1 g	Boil	5 min