

# International Witbier

- Gravity **12.6 BLG**
- ABV ---
- IBU **22**
- SRM **4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **35.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.7 kg (66.2%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (14.1%)	81 %	6
Grain	Pszenica niesłodowana	1 kg (14.1%)	75 %	3
Grain	Płatki owsiane	0.4 kg (5.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	50 min	5.5 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	10 min	4 %
Aroma (end of boil)	Citra	25 g	5 min	14.2 %
Dry Hop	Lublin (Lubelski)	25 g	7 day(s)	4 %
Dry Hop	Citra	25 g	7 day(s)	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kolendra	25 g	Boil	10 min
Flavor	Curacao	20 g	Boil	10 min
Flavor	Skórka Słodkiej Pomarańczy	20 g	Boil	10 min
Flavor	Trawa Cytrynowa	15 g	Boil	5 min

## Notes

- Burzliwa - 2 tygodnie;

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Cicha - 1 tydzień  
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