

# Truskawkowy Witbier #27

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **20**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **19.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.1 liter(s)**

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 1.5 kg (44.8%)  | 80 %  | 4   |
| Grain | BESTMALZ - Best Wheat Malt | 1.5 kg (44.8%)  | 82 %  | 4   |
| Grain | Płatki owsiane             | 0.35 kg (10.4%) | 85 %  | 3   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Fuggles            | 20 g   | 15 min | 4.5 %      |
| Boil    | East Kent Goldings | 10 g   | 15 min | 5.1 %      |
| Boil    | Marynka            | 5 g    | 60 min | 10 %       |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| brewferm blanche | Wheat | Dry  | 10 g   | ---        |

## Extras

| Type  | Name           | Amount | Use for   | Time     |
|-------|----------------|--------|-----------|----------|
| Other | truskawki      | 1000 g | Secondary | 7 day(s) |
| Spice | kolendra       | 10 g   | Boil      | 10 min   |
| Spice | curacao        | 10 g   | Boil      | 10 min   |
| Spice | skórki cytryny | 10 g   | Boil      | 10 min   |

## Notes

- zacieranie w 66'C  
Fermentacja - start w 14'C otoczenia, koniec 21'C

pulpa truskawkowa spasteryzowana (~72'C) - wrzucona na cicha i zostawiona 10 dni  
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