

# Witbier

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 2.5 kg (54.3%) | 81 %  | 4   |
| Grain | Pszeniczny        | 0.5 kg (10.9%) | 85 %  | 4   |
| Grain | Płatki pszeniczne | 1 kg (21.7%)   | 85 %  | 3   |
| Grain | Mąka pszenna      | 0.2 kg (4.3%)  | 85 %  | 3   |
| Grain | Płatki owsiane    | 0.4 kg (8.7%)  | 85 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 35 g   | 60 min | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale K-97 | Ale  | Dry  | 10 g   | Fermentis  |

## Extras

| Type  | Name                       | Amount | Use for   | Time     |
|-------|----------------------------|--------|-----------|----------|
| Spice | Kolendra                   | 8 g    | Boil      | 15 min   |
| Spice | Curacao                    | 10 g   | Boil      | 15 min   |
| Spice | Kolendra                   | 7 g    | Boil      | 5 min    |
| Spice | Curacao                    | 10 g   | Boil      | 5 min    |
| Spice | Skórka słodkiej pomarańczy | 20 g   | Secondary | 7 day(s) |

## Notes

- Uwaga - nie stosować mchu irlandzkiego :)

Płatki i mąkę skleikować w 6l wody. Dodać około 5 litrów letniej wody. Temperaturę ustalić na poziomie około 69 C dodać ześrutowany sód.

65C - 100 minut

72C - 30 minut (do negatywnej próby jodowej)

*Nov 17, 2018, 7:00 PM*