

Witbier #3 WKPD

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **37.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **29.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (45%)	81 %	4
Grain	Płatki pszeniczne	2.5 kg (37.5%)	60 %	3
Grain	Pszeniczny	0.5 kg (7.5%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.5%)	60 %	3
Grain	Monachijski	0.065 kg (1%)	80 %	13
Sugar	Candi Sugar, Clear	0.1 kg (1.5%)	78.3 %	2
Adjunct	Rice Hulls	0 kg	1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP410 - Belgian Wit II Ale Yeast	Wheat	Liquid	80 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka Pomarańczy	40 g	Boil	5 min
Herb	Rumianek	30 g	Boil	5 min
Herb	Kolendra	30 g	Boil	5 min
Herb	Rajskie ziarno	5 g	Boil	5 min

Notes

- Woda destylowana zmodyfikowana dodatkiem soli do :

Ca - 64
Mg - 10
So4 - 53
Na - 0
Cl - 102
HCO3 - 0
RA - 0
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