

Witbier Borecki™

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|--------------|-------|-----|
| Grain | Słód PILZNEŃSKI Viking Malt | 6 kg (50%) | 80 % | 4 |
| Grain | Pszenica niesłodowana | 4.8 kg (40%) | 60 % | 3 |
| Grain | Płatki owsiane | 1.2 kg (10%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Styrian Golding | 30 g | 60 min | 4 % |
| Boil | Hallertau Blanc | 10 g | 60 min | 11 % |
| Boil | Lemon drop | 10 g | 15 min | 4.6 % |
| Boil | Hallertau Blanc | 10 g | 15 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 20 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------------------|--------|---------|--------|
| Spice | Trawa cytrynowa | 20 g | Boil | 10 min |
| Spice | curacao | 30 g | Boil | 10 min |
| Spice | skórka pomarańczy suszona | 40 g | Boil | 10 min |
| Spice | kolendra | 50 g | Boil | 10 min |