

Witbier częściowo zacierany

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **7.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsen Malt - CASTLEMALTING	1 kg (22.7%)	50 %	4
Grain	Pszenica prażona	0.5 kg (11.4%)	72 %	4
Adjunct	Pszenica niesłodowana	0.5 kg (11.4%)	75 %	4
Liquid Extract	Malt extract (barley) - Poldingroup	1.2 kg (27.3%)	75 %	35
Liquid Extract	Malt extract (wheat) - Poldingroup	1.2 kg (27.3%)	75 %	15

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saphir	30 g	45 min	3.9 %
Aroma (end of boil)	Saphir	20 g	10 min	3.9 %
Aroma (end of boil)	Izabella	25 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M21 Belgian Wit	Wheat	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	30 g	Boil	10 min
Spice	Skórki słodkiej pomarańczy	30 g	Boil	10 min
Spice	Kolendra	7.5 g	Boil	15 min