

witbier eksperymentalny

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (46.3%)	80 %	4
Adjunct	Pszenica niesłodowana	2 kg (37%)	75 %	3
Grain	Płatki pszeniczne	0.3 kg (5.6%)	60 %	3
Grain	Pszeniczny	0.3 kg (5.6%)	85 %	4
Grain	Jęczmień niesłodowany	0.3 kg (5.6%)	75 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Nelson Sauvignon	30 g	3 day(s)	11 %
Boil	Marynka	17 g	60 min	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	300 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	20 g	Boil	10 min
Spice	kolendra indyjska	20 g	Boil	10 min