

Witbier z porzeczką

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **15**
- SRM **3.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------|--------------|-------|-----|
| Grain | Pilzneński | 2.4 kg (48%) | 81 % | 4 |
| Grain | Pszeniczny | 0.6 kg (12%) | 85 % | 4 |
| Grain | Wheat, Flaked | 2 kg (40%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Boil | Falconers Flight | 15 g | 1 min | 10.7 % |
| Whirlpool | Falconers Flight | 15 g | 15 min | 10.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 10 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|-----------|-----------|
| Spice | Kolendra | 5 g | Boil | 15 min |
| Spice | Skórka pomarańczy | 50 g | Boil | 15 min |
| Flavor | Czerwona Porzeczka | 4000 g | Secondary | 10 day(s) |