

# Witbier z zestawem grejpfruta

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (52.6%)	81 %	4
Grain	Oats, Flaked	0.8 kg (28.1%)	80 %	2
Grain	Strzegom Pszeniczny	0.5 kg (17.5%)	81 %	6
Grain	Weyermann - Acidulated Malt	0.05 kg (1.8%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	20 g	60 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Ale	Dry	5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	15 min
Spice	Curacao	15 g	Boil	15 min

Spice	Bergamotka	26 g	Boil	15 min
Spice	Zest z grejpfruta czerwonego	42 g	Secondary	10 day(s)