

## #23 Witbier

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **3.9**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **77 %**
- 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 kg (38.1%)   | 81 %  | 4   |
| Grain | Płatki pszeniczne          | 2 kg (38.1%)   | 60 %  | 3   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (9.5%)  | 79 %  | 16  |
| Grain | Słód owsiany Fawcett       | 0.5 kg (9.5%)  | 61 %  | 5   |
| Sugar | cukier kandyzowany         | 0.25 kg (4.8%) | 100 % | 0   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 40 g   | 60 min | 3 %        |
| Boil    | Saaz (Czech Republic) | 10 g   | 5 min  | 3 %        |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 11 g   | Fermentis  |

### Extras

| Type   | Name                          | Amount | Use for | Time  |
|--------|-------------------------------|--------|---------|-------|
| Spice  | Kolendra zmielona             | 10 g   | Boil    | 5 min |
| Flavor | Skórka pomarańczy kandyzowana | 50 g   | Boil    | 5 min |
| Spice  | skórka cytyny                 | 10 g   | Boil    | 5 min |
| Spice  | korzeń lukrecji               | 10 g   | Boil    | 5 min |

### Notes

- Kleikowanie w 75

Zacieranie na wytrawnie 60-65  
200g łuski ryżowej zalanej wrzątkiem 30 min przed wysładzaniem  
*Feb 23, 2025, 8:57 AM*