

International Witbier

- Gravity **12.6 BLG**
- ABV ---
- IBU **22**
- SRM **4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **35.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.7 kg (66.2%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1 kg (14.1%) | 81 % | 6 |
| Grain | Pszenica niesłodowana | 1 kg (14.1%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (5.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Cascade | 30 g | 50 min | 5.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 10 min | 4 % |
| Aroma (end of boil) | Citra | 25 g | 5 min | 14.2 % |
| Dry Hop | Lublin (Lubelski) | 25 g | 7 day(s) | 4 % |
| Dry Hop | Citra | 25 g | 7 day(s) | 14.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale K-97 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|--------|
| Flavor | Kolendra | 25 g | Boil | 10 min |
| Flavor | Curacao | 20 g | Boil | 10 min |
| Flavor | Skórka Słodkiej Pomarańczy | 20 g | Boil | 10 min |
| Flavor | Trawa Cytrynowa | 15 g | Boil | 5 min |

Notes

- Burzliwa - 2 tygodnie;

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Cicha - 1 tydzień
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