

# Truskawkowy Witbier #27

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **20**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **19.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzniejszy	1.5 kg (44.8%)	80 %	4
Grain	BESTMALZ - Best Wheat Malt	1.5 kg (44.8%)	82 %	4
Grain	Płatki owsiane	0.35 kg (10.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	15 min	4.5 %
Boil	East Kent Goldings	10 g	15 min	5.1 %
Boil	Marynka	5 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
brewferm blanche	Wheat	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	truskawki	1000 g	Secondary	7 day(s)
Spice	kolendra	10 g	Boil	10 min
Spice	curacao	10 g	Boil	10 min
Spice	skórki cytryny	10 g	Boil	10 min

## Notes

- zacieranie w 66'C  
Fermentacja - start w 14'C otoczenia, koniec 21'C

pulpa truskawkowa spasteryzowana (~72'C) - wrzucona na cicha i zostawiona 10 dni  
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