

# Witbier Borecki™

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód PILZNEŃSKI Viking Malt	6 kg (50%)	80 %	4
Grain	Pszenica niesłodowana	4.8 kg (40%)	60 %	3
Grain	Płatki owsiane	1.2 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	30 g	60 min	4 %
Boil	Hallertau Blanc	10 g	60 min	11 %
Boil	Lemon drop	10 g	15 min	4.6 %
Boil	Hallertau Blanc	10 g	15 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	20 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Trawa cytrynowa	20 g	Boil	10 min
Spice	curacao	30 g	Boil	10 min
Spice	skórka pomarańczy suszona	40 g	Boil	10 min
Spice	kolendra	50 g	Boil	10 min