

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) |