Truskawkowy Witbier #27

- Gravity **10.2 BLG**
- ABV **---**
- 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 Pilzneński	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

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