

# Citbier

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (40%)	81 %	4
Grain	Strzegom Pszeniczny	2 kg (40%)	81 %	6
Grain	zakwaszający	0.5 kg (10%)	81 %	5
Grain	Płatki pszeniczne	0.5 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	20 g	50 min	4.8 %
Boil	epic	20 g	50 min	3.7 %
Aroma (end of boil)	epic	10 g	10 min	3.7 %
Aroma (end of boil)	English Golding	10 g	10 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	16 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	5 min
Spice	trawa cytrtnowa	20 g	Boil	5 min
Spice	curakao	20 g	Boil	5 min
Spice	sssp	20 g	Boil	5 min