

# Konkrecik Witbier

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **14**
- SRM **3.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński   | 2 kg (44.4%)   | 80 %  | 4   |
| Grain | Pszenica niesłodowana | 2 kg (44.4%)   | 75 %  | 3   |
| Grain | Wheat, Torrified      | 0.5 kg (11.1%) | 79 %  | 4   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Ahtanum    | 25 g   | 60 min   | 3.4 %      |
| Boil    | Ahtanum    | 25 g   | 15 min   | 3.4 %      |
| Dry Hop | Lemon drop | 10 g   | 7 day(s) | 4.6 %      |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Brewferm Blanche | Wheat | Dry  | 10 g   | Brewferm   |

## Extras

| Type  | Name                       | Amount | Use for | Time   |
|-------|----------------------------|--------|---------|--------|
| Spice | Skórka słodkiej pomarańczy | 50 g   | Boil    | 15 min |
| Spice | Skórka cytrynowa           | 50 g   | Boil    | 15 min |
| Spice | Skórka z Limonki           | 10 g   | Boil    | 15 min |