

WITamy

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (46.9%) | 75 % | 4 |
| Grain | Płatki pszeniczne | 1.1 kg (34.4%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (12.5%) | 75 % | 3 |
| Grain | Żytni | 0.2 kg (6.3%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 8 g | 50 min | 4.5 % |
| Boil | Columbus/Tomahawk/Zeus | 15 g | 10 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-33 | Ale | Slant | 150 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|---------|--------|
| Flavor | Curacao | 6.5 g | Boil | 10 min |
| Flavor | Skórka pomarańczowa | 10 g | Boil | 10 min |
| Flavor | Skórka cytryny | 10 g | Boil | 10 min |
| Flavor | Kolendra | 10 g | Boil | 10 min |

Notes

- 11.5 BLG przed gotowaniem 12.5 L.
9 l po gotowaniu 12.5 blg
11.7 l 11.5 BLG po gotowaniu z dolaniem wody.
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