

## Witbier #2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **19**
- SRM **3.3**
- 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 **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (51.5%)	80 %	4
Grain	Pszenica niesłodowana	2.15 kg (44.3%)	75 %	3
Grain	Płatki owsiane	0.2 kg (4.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings (UK)	35 g	60 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
fm20	Wheat	Liquid	300 ml	---

### Extras

Type	Name	Amount	Use for	Time
Spice	curacao	21 g	Boil	15 min
Spice	kolendra	14.5 g	Boil	15 min
Flavor	skórka z cytryny	3.5 g	Boil	10 min

### Notes

- Zamiast pszenicy użyto mąki pełnoziarnistej 2 kg + 150 g otrąb  
*Aug 21, 2020, 6:04 PM*