

# Witbier z porzeczką

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **15**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 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	2.4 kg (48%)	81 %	4
Grain	Pszeniczny	0.6 kg (12%)	85 %	4
Grain	Wheat, Flaked	2 kg (40%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Falconers Flight	15 g	1 min	10.7 %
Whirlpool	Falconers Flight	15 g	15 min	10.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	5 g	Boil	15 min
Spice	Skórka pomarańczy	50 g	Boil	15 min
Flavor	Czerwona Porzeczka	4000 g	Secondary	10 day(s)