

#3 Witbier

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **13**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Wheat Malt | 2.7 kg (45%) | 83 % | 5 |
| Grain | Viking Pilsner malt | 2.7 kg (45%) | 82 % | 4 |
| Grain | Płatki pszeniczne | 0.3 kg (5%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.3 kg (5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | East Kent Goldings | 24 g | 60 min | 5.1 % |
| Boil | Saaz (Czech Republic) | 12 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|-------|------|--------|------------|
| Gozdawa Classic Belgian Witbier | Wheat | Dry | 13.8 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | kolendra | 8.4 g | Boil | 5 min |
| Spice | curacao | 24 g | Boil | 5 min |

Notes

- - 18.07 fermentacja 20 C
- - 31.07 rozlew - 3 BLG 2,4 CO2 26l
- *Nov 13, 2020, 8:45 PM*