

# Cytrynowy witbier

- Gravity **13.6 BLG**
- ABV ---
- IBU **11**
- SRM **3.9**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.3 kg (37.1%)	81 %	4
Grain	Pszeniczny	1 kg (28.6%)	85 %	4
Grain	Płatki pszeniczne	1 kg (28.6%)	60 %	3
Grain	Płatki owsiane	0.2 kg (5.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Własny chmiel	10 g	60 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Classic Belgian Witbier	Wheat	Dry	11 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	10 g	Boil	10 min
Spice	Kolendra	10 g	Boil	10 min
Spice	Skórka z cytryny 1	10 g	Boil	10 min
Spice	Skórka z cytryny 2 whirlpool	10 g	Boil	10 min
Spice	Skórka z cytryny 3 alkohol	10 g	Secondary	3 day(s)