

witbier eksperymentalny

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (46.3%) | 80 % | 4 |
| Adjunct | Pszenica niesłodowana | 2 kg (37%) | 75 % | 3 |
| Grain | Płatki pszeniczne | 0.3 kg (5.6%) | 60 % | 3 |
| Grain | Pszeniczny | 0.3 kg (5.6%) | 85 % | 4 |
| Grain | Jęczmień niesłodowany | 0.3 kg (5.6%) | 75 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|----------|------------|
| Dry Hop | Nelson Sauvignon | 30 g | 3 day(s) | 11 % |
| Boil | Marynka | 17 g | 60 min | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 300 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Flavor | curacao | 20 g | Boil | 10 min |
| Spice | kolendra indyjska | 20 g | Boil | 10 min |