

# Witbier Piowar #29 Mariusz Jachimowski

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **18**
- SRM **3.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.1 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pszeniczny           | 1.7 kg (28.6%) | 85 %  | 4   |
| Grain | Viking Pale Ale malt | 1.8 kg (30.3%) | 80 %  | 5   |
| Grain | Płatki pszeniczne    | 2 kg (33.6%)   | 85 %  | 3   |
| Grain | Płatki owsiane       | 0.45 kg (7.6%) | 85 %  | 3   |

## Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Nelson Sauvín | 5 g    | 50 min | 10.8 %     |
| Boil    | Nelson Sauvín | 10 g   | 30 min | 10.8 %     |
| Boil    | Nelson Sauvín | 15 g   | 15 min | 10.8 %     |

## Yeasts

| Name               | Type  | Form   | Amount  | Laboratory       |
|--------------------|-------|--------|---------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 1000 ml | Fermentum Mobile |

## Extras

| Type  | Name            | Amount | Use for | Time  |
|-------|-----------------|--------|---------|-------|
| Spice | Ziarna kolendry | 15 g   | Boil    | 5 min |
| Spice | Curacao         | 15 g   | Boil    | 5 min |