

## Witbier z kaffirem v2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **2.7**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**

### Mash step by step

- Heat up **8.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 1 kg (37%)     | 81 %  | 4   |
| Grain | Pszeniczny        | 1 kg (37%)     | --- % | --- |
| Grain | Płatki pszeniczne | 0.5 kg (18.5%) | 60 %  | 3   |
| Grain | Płatki owsiane    | 0.2 kg (7.4%)  | 60 %  | 3   |

### Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Własny chmiel | 10 g   | 60 min | 8 %        |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-33 | Ale  | Dry  | 6 g    | ---        |

### Extras

| Type  | Name                      | Amount | Use for  | Time   |
|-------|---------------------------|--------|----------|--------|
| Spice | Curacao                   | 10 g   | Boil     | 10 min |
| Spice | Kolendra indyjska         | 12 g   | Boil     | 10 min |
| Spice | Skórka z 1 cytryna świeża | 5 g    | Boil     | 10 min |
| Spice | Kaffir                    | 5 g    | Bottling | ---    |