

witbir#1 z owocami - limonka i biała porzeczka

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	2 kg (41.7%)	85 %	3
Grain	Pilzneński	2.2 kg (45.8%)	81 %	4
Grain	Płatki owsiane	0.25 kg (5.2%)	85 %	3
Grain	Acid Malt	0.25 kg (5.2%)	58.7 %	6
Grain	Cara-Pils/Dextrine	0.1 kg (2.1%)	72 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	3.8 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	10 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
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Spice	kolendra	7 g	Boil	5 min
Spice	curacao	20 g	Boil	5 min
Spice	skórka z cytryny (2 szt)	20 g	Boil	5 min

Notes

- Docelowo warka dzielona na dwa fermentory na cichej.
Dodane zostanie:
1. 1,5 kg porzeczki białej,
2. zest z limonek z sokiem limonkowym, na 10 l szacuje 6 limonek.
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