

## P2

- Gravity **12.1 BLG**
- ABV ---
- IBU **9**
- SRM **5.2**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg (58.1%)	80 %	6
Grain	Pilzneński	1.6 kg (37.2%)	81 %	4
Grain	Carahell	0.2 kg (4.7%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Magnat	30 g	60 min	11.2 %
Mash	Marynka	20 g	40 min	10 %
Aroma (end of boil)	Magnat	10 g	15 min	11.2 %
Aroma (end of boil)	Marynka	10 g	5 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew

### Extras

Type	Name	Amount	Use for	Time
Herb	rozmaryn	1 g	Boil	15 min
Flavor	miód	1 g	Boil	5 min

### Notes

- ewentualnie dodać płatki pszeniczne 0.5 kg

Zacieranie:

15 l wody podgrzane do 47°C i wsypane wszystkie sody..

45°C - 10min.

53°C - 15min.

63°C - 30min.

72°C - 2min i pozytywna próba jodowa.

78°C i do filtrowania(wysładzania).

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