

wit 1#

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **4.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.5 kg (51%)	79 %	10
Grain	Pszeniczny	2 kg (40.8%)	85 %	4
Grain	Pszenica niesłodowana	0.4 kg (8.2%)	75 %	3

Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Wheat	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	słodka pomarańcza	20 g	Boil	10 min
Spice	kolendra	15 g	Boil	10 min

Notes

- wyszło nieco mniej niż zakładano Bardzo ok
Oct 26, 2020, 9:29 PM