

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 |