

Witbier urodzinowy

- Gravity **11.4 BLG**
- ABV ---
- IBU **15**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|--------|-----|
| Grain | Pszenica niestodowana | 2 kg (40.4%) | 75 % | 3 |
| Grain | Pilzneński | 2 kg (40.4%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (10.1%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.25 kg (5.1%) | 85 % | 3 |
| Grain | Acid Malt | 0.2 kg (4%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 8 % |
| Boil | Premiant | 10 g | 10 min | 8 % |
| Whirlpool | Galaxy | 20 g | 0 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Flavor | Skórka pomarańczy | 10 g | Boil | 0 min |
| Herb | Kolendra | 25 g | Boil | 10 min |