

## Witbier ver. 2019

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **20**
- SRM **3.4**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Pilsner	1.8 kg (41.9%)	80 %	4
Adjunct	Pszenica niesłodowana	1.8 kg (41.9%)	60 %	3
Grain	Słód Zakwaszający 1 kg Niemcy	0.2 kg (4.7%)	55 %	5
Adjunct	Płatki owsiane	0.5 kg (11.6%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga 100g Chmiel granulát	50 g	6 min	11 %
Whirlpool	WAI-ITI 100g - NZ Chmiel granulát	50 g	10 min	2.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i banany	Wheat	Liquid	1500 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Zest z 1 cytryny na cichą	10 g	Secondary	2 day(s)
Flavor	kolędra nasiona cała	60 g	Mash	70 min
Flavor	trawa cytrynowa	25 g	Mash	70 min