

Witbier z kaffirem v2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **2.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 1 kg (37%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (37%) | --- % | --- |
| Grain | Płatki pszeniczne | 0.5 kg (18.5%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.2 kg (7.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Własny chmiel | 10 g | 60 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-33 | Ale | Dry | 6 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------------|--------|----------|--------|
| Spice | Curacao | 10 g | Boil | 10 min |
| Spice | Kolendra indyjska | 12 g | Boil | 10 min |
| Spice | Skórka z 1 cytryna świeża | 5 g | Boil | 10 min |
| Spice | Kaffir | 5 g | Bottling | --- |