

# Witbier z trawa cytrynowa

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **9**
- SRM **3.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **2 %**
- Size with trub loss **24.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.3 kg (62.3%)	80 %	4
Grain	Płatki pszeniczne	2 kg (37.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	5 g	15 min	5 %
Boil	Hallertau Tradition	15 g	60 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Classic Belgian Witbier	Wheat	Dry	22 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Herb	trawa cytrynowa	8 g	Boil	15 min
Spice	kolendra	14 g	Boil	15 min
Flavor	skórka pomarańczy suszona	12 g	Boil	15 min
Flavor	skórka curacaco	12 g	Boil	15 min
Flavor	skórka cytryny świeża	50 g	Boil	15 min

## Notes

- Raz sie zyje  
*Dec 2, 2019, 8:14 AM*