

Witek

- Gravity **10 BLG**
- ABV **4 %**
- IBU ---
- SRM **3.5**
- 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 **8 %/h**
- Boil size **21.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (57.1%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1.5 kg (42.9%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Mash | Mosaic | 25 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|--------|--------|------------------|
| FM23 Magiczny Ogród | Ale | Liquid | 30 ml | Fermentum Mobile |

Notes

- 04.08.19r.- 22l 11blg, 3g sour pitch+ fiolka prosto do fermentora.
 - 15.08.19r.- zeszło do 2blg, część rozlana do 5l damek (combo: owoce leśne ok. 0,5kg, 3limonki+bazyliia, ok 0,4kg śliwek), pozostała część ok. 9l do butelek, glukoza 25g
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