

# Cytrynowy witbier

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **11**
- SRM **3.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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 | Pilzneński        | 1.3 kg (37.1%) | 81 %  | 4   |
| Grain | Pszeniczny        | 1 kg (28.6%)   | 85 %  | 4   |
| Grain | Płatki pszeniczne | 1 kg (28.6%)   | 60 %  | 3   |
| Grain | Płatki owsiane    | 0.2 kg (5.7%)  | 60 %  | 3   |

## Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Własny chmiel | 10 g   | 60 min | 6 %        |

## Yeasts

| Name                              | Type  | Form | Amount | Laboratory |
|-----------------------------------|-------|------|--------|------------|
| Gozdawa - Classic Belgian Witbier | Wheat | Dry  | 11 g   | Gozdawa    |

## Extras

| Type  | Name                            | Amount | Use for   | Time     |
|-------|---------------------------------|--------|-----------|----------|
| Spice | Curacao                         | 10 g   | Boil      | 10 min   |
| Spice | Kolendra                        | 10 g   | Boil      | 10 min   |
| Spice | Skórka z cytryny 1              | 10 g   | Boil      | 10 min   |
| Spice | Skórka z cytryny 2<br>whirlpool | 10 g   | Boil      | 10 min   |
| Spice | Skórka z cytryny 3<br>alkohol   | 10 g   | Secondary | 3 day(s) |