

## P2

- Gravity **12.1 BLG**
- ABV ---
- IBU **9**
- SRM **5.2**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann<br>pszeniczny jasny | 2.5 kg (58.1%) | 80 %  | 6   |
| Grain | Pilzneński                    | 1.6 kg (37.2%) | 81 %  | 4   |
| Grain | Carahell                      | 0.2 kg (4.7%)  | 77 %  | 26  |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Mash                | Magnat  | 30 g   | 60 min | 11.2 %     |
| Mash                | Marynka | 20 g   | 40 min | 10 %       |
| Aroma (end of boil) | Magnat  | 10 g   | 15 min | 11.2 %     |
| Aroma (end of boil) | Marynka | 10 g   | 5 min  | 10 %       |

### Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 11.5 g | Safbrew    |

### Extras

| Type   | Name     | Amount | Use for | Time   |
|--------|----------|--------|---------|--------|
| Herb   | rozmaryn | 1 g    | Boil    | 15 min |
| Flavor | miód     | 1 g    | Boil    | 5 min  |

### Notes

- ewentualnie dodać płatki pszeniczne 0.5 kg

Zacieranie:

15 l wody podgrzane do 47°C i wsypane wszystkie sody..

45°C - 10min.

53°C - 15min.

63°C - 30min.

72°C - 2min i pozytywna próba jodowa.

78°C i do filtrowania(wysładzania).

*Dec 28, 2015, 7:32 PM*