PSZENICA #11 WITBIER

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **402.5 liter(s)**
- Total mash volume **517.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenica niesłodowana	50 kg *(43.5%)*	75 %	3
Grain	Pilzneński Weyermann	32.5 kg *(28.3%)*	80.5 %	3.5
Grain	Bohemian Pilsner Weyermann	7.5 kg *(6.5%)*	80 %	4
Grain	Enzymatyczny Viking	25 kg *(21.7%)*	76 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	470 g	60 min	7.7 %
Aroma (end of boil)	Kolendra indyjska	950 g	2 min	1 %
Whirlpool	Pomarańcza zest	1000 g	15 min	1 %
Whirlpool	Rumianek suszony	250 g	15 min	1 %
Dry Hop	Pomarańcza zest w alko	1500 g	5 day(s)	1 %
Dry Hop	Grejpfrut zest w alko	1500 g	5 day(s)	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP410 - Belgian Wit II Ale Yeast	Wheat	Liquid	2000 ml	White Labs

Notes

- Zgłoszenie 11,9°P
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.