

# WITBIER - BIAŁY PIES

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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 | Strzegom Pilzneński        | 2.5 kg (58.1%) | 85 %  | 4   |
| Grain | Weyermann pszeniczny jasny | 1.3 kg (30.2%) | 85 %  | 6   |
| Grain | Płatki pszeniczne          | 0.5 kg (11.6%) | 85 %  | 3   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Willamette            | 30 g   | 60 min | 5 %        |
| Boil    | Willamette            | 10 g   | 20 min | 5 %        |
| Boil    | Saaz (Czech Republic) | 15 g   | 20 min | 4.5 %      |

## Notes

- skórka słodkiej pomarańczy i gorzkiej, kolendra  
*Aug 6, 2017, 10:36 PM*