

## #2018.03 Fake Witbier

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **3.1**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **38.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (43.5%)	81 %	4
Grain	Pszeniczny	2 kg (34.8%)	85 %	4
Grain	Płatki owsiane	1 kg (17.4%)	85 %	3
Grain	Weyermann - Acidulated Malt	0.25 kg (4.3%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Witbier	Ale	Liquid	100 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	30 g	Boil	5 min
Spice	Curacao	30 g	Boil	5 min
Spice	Sól	10 g	Boil	5 min
Spice	Skórka cytryny	1 g	Boil	5 min