

# Belgijski Witbir (kolendra, curacao)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **3.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wheat, Torrified	0.5 kg (10.5%)	79 %	4
Grain	Weyermann pszeniczny jasny	2 kg (42%)	80 %	6
Grain	Płatki owsiane	0.26 kg (5.5%)	85 %	3
Grain	Pilzneński	2 kg (42%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	14 g	75 min	7 %
Boil	Perle	7 g	30 min	7 %
Boil	Perle	7 g	0 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	14 g	Boil	10 min
Spice	Kolendra	14 g	Boil	2 min