

Brett Witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **13.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (54.9%) | 81 % | 4 |
| Adjunct | Pszenica niesłodowana | 1.5 kg (33%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (8.8%) | 85 % | 3 |
| Grain | Caramel Pale | 0.15 kg (3.3%) | 77 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|--------|---------|------------|
| Beersel brett | Ale | Liquid | 1000 ml | TYB |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|-------|
| Flavor | Skórka gorzkiej pomarańczy | 1 g | Boil | 5 min |
| Flavor | Skórka słodkiej pomarańczy | 1 g | Boil | 5 min |
| Flavor | Skórka 1/2 cytryny | 1 g | Boil | 5 min |
| Spice | Kolendra | 1 g | Boil | 5 min |