

# Imperial Witbier

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **14**
- SRM **4.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

| Type  | Name           | Amount         | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilznieński    | 1.5 kg (50%)   | 81 %  | 4   |
| Grain | Pszeniczny     | 1 kg (33.3%)   | 85 %  | 4   |
| Grain | Płatki owsiane | 0.5 kg (16.7%) | 60 %  | 3   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 5 g    | 60 min | 12 %       |

## Extras

| Type   | Name              | Amount | Use for | Time  |
|--------|-------------------|--------|---------|-------|
| Flavor | Curacao           | 10 g   | Boil    | 5 min |
| Flavor | Słodka pomarańcza | 10 g   | Boil    | 5 min |
| Flavor | Kolendra          | 10 g   | Boil    | 5 min |