

Lichtus Witbier

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **17**
- SRM **3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenica niestodowana	2.5 kg (50%)	75 %	3
Grain	Słód pilzeński STRZEGOM	1 kg (20%)	85 %	4
Grain	BESTMALZ - Best Heidelberg	1.5 kg (30%)	80.5 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
french saison	Wheat	Slant	147.9 ml	white labs

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	10 min
Spice	curacao	20 g	Boil	10 min
Spice	skórka pomarańczy	20 g	Boil	10 min