

Weselny witbier

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **2.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **8 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **17 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|-----------------|--------|-----|
| Grain | Płatki owsiane | 0.25 kg (5.4%) | 85 % | 3 |
| Grain | Heidelberg | 2.5 kg (53.8%) | 80.5 % | 2 |
| Grain | Pszeniczny | 0.65 kg (14%) | 85 % | 4 |
| Adjunct | Pszenica niesłodowana | 1.25 kg (26.9%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 40 g | 60 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|-------|-------|--------|------------|
| WLP400 - Belgian Wit Ale Yeast | Wheat | Slant | 200 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Spice | Kolendra indyjska | 20 g | Boil | 10 min |
| Spice | Curacao | 20 g | Boil | 10 min |