

# 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 |