

Wichtus

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **17**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (53.2%)	82 %	4
Grain	Viking Wheat Malt	1 kg (21.3%)	83 %	5
Grain	Wheat, Flaked	1 kg (21.3%)	77 %	4
Grain	Oats, Flaked	0.2 kg (4.3%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.5 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	20 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	10 g	Boil	15 min
Spice	kolendra	7 g	Boil	5 min
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Spice	kolendra	7 g	Boil	15 min