

wit.TP

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **14.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.15 kg (5.1%)	85 %	3
Grain	Płatki pszeniczne	0.15 kg (5.1%)	85 %	3
Grain	Strzegom Pilzneński	1.32 kg (44.9%)	80 %	4
Grain	Pszeniczny	1.32 kg (44.9%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10.7 g	60 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	6 g	Boil	5 min
Spice	kolendra	6 g	Boil	5 min
Spice	skórka pomarańczy	6 g	Boil	5 min