

# WITBIER #1

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **15**
- SRM **4.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (48.4%)   | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 2 kg (32.3%)   | 83 %  | 5   |
| Grain | Płatki owsiane      | 1.2 kg (19.4%) | 60 %  | 3   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 30 g   | 60 min | 3.7 %      |
| Boil    | Saaz (Czech Republic) | 20 g   | 20 min | 3.7 %      |

## Yeasts

| Name  | Type  | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| WB-06 | Wheat | Dry  | 11.5 g | Fermentis  |

## Extras

| Type  | Name              | Amount | Use for | Time   |
|-------|-------------------|--------|---------|--------|
| Spice | Kolendra          | 20 g   | Boil    | 10 min |
| Spice | Trawa cytrynowa   | 20 g   | Boil    | 10 min |
| Spice | Skórka pomarańczy | 20 g   | Boil    | 10 min |