

## Witbier 17.06

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **13**
- SRM **3.8**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.4 kg (48%)	81 %	4
Grain	Płatki pszeniczne	2.25 kg (45%)	85 %	3
Grain	Płatki owsiane	0.25 kg (5%)	85 %	3
Grain	Biscuit Malt	0.1 kg (2%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Boil	East Kent Goldings	10 g	15 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Magiczny ogród	Ale	Liquid	100 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy 2ml	1 g	Mash	---
Spice	Curacao	20 g	Boil	5 min
Spice	Kolendra	11 g	Boil	5 min