

Witbier #2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.63 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (45.5%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 2.5 kg (45.5%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.2 kg (3.6%) | 60 % | 3 |
| Grain | płatki jęczmienne | 0.3 kg (5.5%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |
| Aroma (end of boil) | Magnum | 10 g | 10 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 7 g | Boil | 10 min |
| Spice | curacao | 20 g | Mash | 10 min |