

# Witbier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **73 %**
- 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	Strzegom Pszeniczny	2 kg (40%)	81 %	6
Grain	Strzegom Pilzneński	0.5 kg (10%)	80 %	4
Grain	Płatki pszeniczne	2.25 kg (45%)	85 %	3
Grain	Płatki owsiane	0.25 kg (5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz	35 g	60 min	3.4 %
Aroma (end of boil)	Saaz	15 g	15 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	11 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	5 min
Spice	Kolendra	13 g	Boil	5 min
Spice	Skórka słodkiej pomarańczy	10 g	Boil	5 min