

# Witbier

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

| Type  | Name                                      | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 2.5 kg (58.1%) | 80 %  | 4   |
| Grain | Weyermann<br>pszeniczny jasny             | 1.3 kg (30.2%) | 80 %  | 6   |
| Grain | Płatki pszeniczne                         | 0.5 kg (11.6%) | 85 %  | 3   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Willamette | 30 g   | 60 min | 4.5 %      |
| Boil    | Sterling   | 15 g   | 15 min | 7.1 %      |
| Boil    | Sterling   | 15 g   | 5 min  | 7.1 %      |
| Boil    | Willamette | 10 g   | 15 min | 4.5 %      |

## Yeasts

| Name                                 | Type  | Form | Amount | Laboratory      |
|--------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's -<br>Belgian Wit M21 | Wheat | Dry  | 10 g   | Mangrove Jack's |

## Extras

| Type   | Name                                  | Amount | Use for | Time   |
|--------|---------------------------------------|--------|---------|--------|
| Flavor | Skórka słodkiej<br>pomarańczy         | 20 g   | Boil    | 15 min |
| Flavor | Skórka gorzkiej<br>pomarańczy Curacao | 20 g   | Boil    | 15 min |
| Flavor | Kolendra                              | 20 g   | Boil    | 15 min |