

# Witbier

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **19**
- SRM **3.4**
- 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 **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

## Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | Pilzneński            | 2.5 kg (54.3%) | 81 %  | 4   |
| Adjunct | Pszenica niesłodowana | 1.5 kg (32.6%) | 75 %  | 3   |
| Grain   | Płatki owsiane        | 0.4 kg (8.7%)  | 85 %  | 3   |
| Grain   | Caramel Pale          | 0.2 kg (4.3%)  | 77 %  | 8   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnat | 15 g   | 60 min | 11.7 %     |

## Yeasts

| Name                              | Type  | Form   | Amount  | Laboratory |
|-----------------------------------|-------|--------|---------|------------|
| WLP410 - Belgian Wit II Ale Yeast | Wheat | Liquid | 1000 ml | White Labs |

## Extras

| Type   | Name                        | Amount | Use for | Time   |
|--------|-----------------------------|--------|---------|--------|
| Flavor | Skórki świeżej pomarańczy 7 | 150 g  | Boil    | 10 min |
| Flavor | Skórki świeżej cytryny 1/2  | 15 g   | Boil    | 10 min |
| Flavor | kolendra                    | 20 g   | Boil    | 10 min |