

Witbier #3

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.85 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.75 kg (55.6%)	80 %	4
Grain	Płatki pszeniczne	1.8 kg (36.4%)	60 %	3
Grain	Płatki owsiane	0.4 kg (8.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Agnus	10 g	60 min	14 %
Boil	Agnus	5 g	10 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	120 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	12 g	Boil	10 min
Spice	skórki curacao	20 g	Boil	10 min