

Witbier

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **16**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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 | Viking Pilsner malt | 2.5 kg (50%) | 82 % | 4 |
| Grain | Płatki pszeniczne | 2.25 kg (45%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.25 kg (5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Boil | Hallertau Tradition | 10 g | 15 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 150 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | curacao | 20 g | Boil | 5 min |
| Spice | kolendra | 7 g | Boil | 5 min |