

# Witbier

- Gravity **12.9 BLG**
- ABV ---
- IBU **24**
- SRM **3.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (44.3%)	80 %	4
Grain	Pszenica niesłodowana	2.7 kg (44.3%)	75 %	3
Grain	Weyermann diastatic	0.3 kg (4.9%)	78 %	3.5
Grain	Płatki owsiane	0.4 kg (6.6%)	70 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lubelski	25 g	60 min	3.5 %
Boil	Citra	20 g	10 min	12 %
Boil	Cascade	35 g	10 min	6 %
Boil	Citra	10 g	0 min	12 %
Boil	Cascade	15 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
brewferm blanche	Wheat	Dry	12 g	brewferm

## Extras

Type	Name	Amount	Use for	Time
Herb	kolendra	15 g	Boil	10 min
Spice	curacao	40 g	Boil	10 min
Spice	skórka słodkiej pomarańczy	20 g	Boil	10 min