

## Witbier#5

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **3.9**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Płatki pszeniczne   | 3 kg (52.6%)   | 60 %  | 3   |
| Grain | Strzegom Pilzneński | 2.7 kg (47.4%) | 80 %  | 4   |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 15 g   | 60 min | 11 %       |

### Yeasts

| Name        | Type  | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale S-33 | Wheat | Dry  | 11.5 g | Fermentis  |

### Extras

| Type  | Name           | Amount | Use for | Time   |
|-------|----------------|--------|---------|--------|
| Spice | kolendra       | 13 g   | Boil    | 10 min |
| Spice | skórka curacao | 20 g   | Boil    | 10 min |