

Witbier

- Gravity **13.3 BLG**
- ABV ---
- IBU **16**
- SRM **3.6**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (50%) | 82 % | 4 |
| Grain | Pszeniczny | 3 kg (50%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 30 g | 40 min | 5.5 % |
| Boil | Cascade | 20 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|---------|--------|
| Spice | curacao | 24 g | Boil | 10 min |
| Flavor | skórka pomarańczy | 140 g | Boil | 10 min |
| Spice | kolendra | 20 g | Boil | 10 min |
| Flavor | pomarańcze/mandarynki | 1000 g | Boil | 0 min |