

Witbier

- Gravity **15.6 BLG**
- ABV ---
- IBU ---
- SRM **2.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------|---------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (50%) | 81 % | 4 |
| Adjunct | płatki pszeniczne | 2.25 kg (45%) | --- % | --- |
| Adjunct | płatki owsiane | 0.25 kg (5%) | --- % | --- |

Extras

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

Notes

- <http://blog.homebrewing.pl/?p=687>
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