

# Witbier

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **50**
- SRM **4.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **16 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Carahell	0.15 kg (4.9%)	77 %	26
Grain	Pszeniczny	1.3 kg (42.6%)	85 %	4
Grain	Pilznieński	1.3 kg (42.6%)	81 %	4
Grain	Płatki pszeniczne	0.3 kg (9.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Citra	10 g	15 min	12 %
Boil	Cascade	10 g	15 min	6 %
Boil	Citra	10 g	5 min	12 %
Boil	Cascade	10 g	5 min	6 %
Whirlpool	Citra	20 g	0 min	12 %
Whirlpool	Cascade	20 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	10 g	Boil	15 min
Spice	pomaranca	20 g	Boil	15 min
Spice	kolendra	5 g	Boil	15 min
Spice	curacao	10 g	Boil	5 min
Spice	pomaranca	20 g	Boil	5 min