

# Witbier

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **16**
- SRM **3.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (41.7%)	80 %	4
Grain	Płatki pszenne	1 kg (41.7%)	85 %	3
Grain	Płatki owsiane	0.4 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	pilgrim	5 g	60 min	10.3 %
Boil	pilgrim	5 g	10 min	10.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s33	Wheat	Dry	11.5 g	---

## Extras

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