

## Witbir3

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **3.5**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (54.5%)	81 %	4
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Płatki pszeniczne	1 kg (18.2%)	85 %	3
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	kolendra	10 g	45 min	1 %
Boil	curacao	10 g	45 min	1 %
Boil	Lublin (Lubelski)	30 g	30 min	4 %
Boil	curacao	15 g	10 min	1 %
Boil	kolendra	15 g	10 min	1 %
Aroma (end of boil)	skorka pomaranczowa	15 g	0 min	1 %
Aroma (end of boil)	skorka cytrynowa	15 g	0 min	1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
T33	Wheat	Dry	11 g	---