

#30 Witbier

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **2.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Pszenica niesłodowana	2.4 kg (51.1%)	75 %	3
Grain	Heidelberg	2.3 kg (48.9%)	80.5 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Bramling	25 g	70 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Witbier	Ale	Liquid	125 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	10 min
Spice	Skórka curacao	25 g	Boil	10 min
Other	Łuska ryżowa	100 g	Mash	15 min