WITBIER

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenica niesłodowana	2 kg *(40%)*	75 %	3
Grain	Viking Pilsner malt	2.5 kg *(50%)*	82 %	4
Grain	Płatki orkiszowe	0.1 kg *(2%)*	80 %	4
Grain	Płatki pszeniczne	0.1 kg *(2%)*	85 %	3
Grain	Płatki owsiane	0.3 kg *(6%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	9.5 %
Boil	Cascade	10 g	7 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	1200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka curcao	7 g	Boil	7 min
Spice	Kolendra	7 g	Boil	7 min
Spice	Skórka suszonej pomaranczy	7 g	Boil	7 min
Spice	Skórka swieżej cytryny	7 g	Boil	7 min
Spice	Skórka swieżych pomarańczy	7 g	Boil	7 min