

# Witbier

- Gravity **12.4 BLG**
- ABV ---
- IBU **34**
- SRM **3**
- 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 **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (54.3%)	81 %	4
Grain	Pszeniczny	0.5 kg (10.9%)	85 %	4
Grain	Płatki pszeniczne	1 kg (21.7%)	85 %	3
Grain	Mąka pszenna	0.2 kg (4.3%)	85 %	3
Grain	Płatki owsiane	0.4 kg (8.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	8 g	Boil	15 min
Spice	Curacao	10 g	Boil	15 min
Spice	Kolendra	7 g	Boil	5 min
Spice	Curacao	10 g	Boil	5 min
Spice	Skórka słodkiej pomarańczy	20 g	Secondary	7 day(s)