

# Witbier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **3.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2 kg (40%)    | 81 %  | 6   |
| Grain | Strzegom Pilzneński | 0.5 kg (10%)  | 80 %  | 4   |
| Grain | Płatki pszeniczne   | 2.25 kg (45%) | 85 %  | 3   |
| Grain | Płatki owsiane      | 0.25 kg (5%)  | 85 %  | 3   |

## Hops

| Use for             | Name | Amount | Time   | Alpha acid |
|---------------------|------|--------|--------|------------|
| Boil                | Saaz | 35 g   | 60 min | 3.4 %      |
| Aroma (end of boil) | Saaz | 15 g   | 15 min | 3.4 %      |

## Yeasts

| Name                            | Type  | Form | Amount | Laboratory |
|---------------------------------|-------|------|--------|------------|
| Gozdawa Classic Belgian Witbier | Wheat | Dry  | 11 g   | Gozdawa    |

## Extras

| Type  | Name                       | Amount | Use for | Time  |
|-------|----------------------------|--------|---------|-------|
| Spice | Curacao                    | 20 g   | Boil    | 5 min |
| Spice | Kolendra                   | 13 g   | Boil    | 5 min |
| Spice | Skórka słodkiej pomarańczy | 10 g   | Boil    | 5 min |