

## Witbier podstawowa receptura

- Gravity **11.9 BLG**
- ABV ---
- IBU **12**
- SRM **3.3**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 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 |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 1.2 kg (52.2%) | 81 %  | 4   |
| Grain | Płatki pszeniczne | 1 kg (43.5%)   | 85 %  | 3   |
| Grain | Płatki owsiane    | 0.1 kg (4.3%)  | 85 %  | 3   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 15 g   | 30 min | 4.5 %      |

### Yeasts

| Name               | Type  | Form   | Amount  | Laboratory       |
|--------------------|-------|--------|---------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 1500 ml | Fermentum Mobile |

### Extras

| Type  | Name     | Amount | Use for | Time  |
|-------|----------|--------|---------|-------|
| Spice | Curacao  | 20 g   | Boil    | 5 min |
| Spice | Kolendra | 7 g    | Boil    | 5 min |