

WitBier

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **15**
- SRM **3.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.35 kg (55.3%)	80 %	4
Grain	Pszenica niesłodowana	1.7 kg (40%)	75 %	3
Adjunct	Płatki owsiane	0.2 kg (4.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz CZ	30 g	75 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentis WB-06	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	15 min
Spice	Kolendra	20 g	Boil	15 min
Spice	Kafir	5 g	Boil	15 min