Witbier 4 A&P v2

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **16**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg *(35.6%)*	81 %	4
Grain	Pszenica niesłodowana	2.2 kg *(43.6%)*	75 %	3
Grain	Viking Pale Ale malt	0.6 kg *(11.9%)*	80 %	5
Grain	Oats, Flaked	0.25 kg *(5%)*	80 %	2
Grain	Pszeniczny	0.2 kg *(4%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	55 min	12 %
Boil	lunga	10 g	10 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	100 ml	Fermentum Mobile
Gozdawa Classic Belgian Witbier	Wheat	Dry	9 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	11 g	Boil	5 min
Flavor	skórka pomarańczy	35 g	Boil	5 min
Spice	rumianek	1.5 g	Boil	5 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.