Hoegaarden Witbier

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(50%)*	81 %	4
Grain	Płatki pszeniczne	2.5 kg *(41.7%)*	60 %	3
Grain	Płatki owsiane	0.5 kg *(8.3%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	30 g	60 min	3.6 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	40 ml	Fermentum Mobile

Extras

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