

nh witbier

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2 kg (38.5%)	81 %	6
Grain	Strzegom Pilzneński	2 kg (38.5%)	80 %	4
Grain	Płatki owsiane	0.2 kg (3.8%)	60 %	3
Grain	sprau	1 kg (19.2%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	20 g	60 min	8.3 %
Boil	Zula	15 g	5 min	8.3 %

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	17 g	Boil	10 min
Flavor	skórka pomarańczy	25 g	Boil	10 min