

Weselne :D

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **10**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 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	Pszenica niesłodowana	3 kg (50%)	75 %	3
Grain	Viking Pilsner malt	2.75 kg (45.8%)	82 %	4
Grain	Płatki owsiane	0.25 kg (4.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	35 g	60 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	12 g	Brewferm

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	10 min
Spice	Curaçao	20 g	Boil	10 min