#3 Witbier

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **13**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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	Viking Wheat Malt	2.7 kg *(45%)*	83 %	5
Grain	Viking Pilsner malt	2.7 kg *(45%)*	82 %	4
Grain	Płatki pszeniczne	0.3 kg *(5%)*	85 %	3
Grain	Płatki owsiane	0.3 kg *(5%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	24 g	60 min	5.1 %
Boil	Saaz (Czech Republic)	12 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	13.8 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	8.4 g	Boil	5 min
Spice	curacao	24 g	Boil	5 min

Notes

- - 18.07 fermentacja 20 C
  - 31.07 rozlew - 3 BLG 2,4 CO2 26l
  Nov 13, 2020, 8:45 PM