

Witbier 12

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **3.3**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.25 kg (47.4%)	80.5 %	4
Grain	Platki pszeniczne	2.25 kg (47.4%)	85 %	3
Grain	Platki owsiane	0.25 kg (5.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	5 min
Spice	curacao	15 g	Boil	5 min