Witbier kolendrowy

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **15**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg *(56.3%)*	80 %	4
Grain	Płatki pszeniczne	2 kg *(28.2%)*	85 %	3
Grain	Płatki owsiane	1 kg *(14.1%)*	85 %	3
Grain	Weyermann - Acidulated Malt	0.1 kg *(1.4%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	12 g	60 min	12 %
Boil	Cascade	10 g	15 min	6 %
Boil	Cascade	10 g	5 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczy	50 g	Boil	15 min
Spice	kolędra	15 g	Boil	15 min
Flavor	curacao	10 g	Boil	5 min
Spice	kolędra	15 g	Boil	5 min
Flavor	skórka pomarańczy	30 g	Boil	5 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.