Białe

- Gravity **11.9 BLG**
- ABV **---**
- IBU **31**
- SRM **4.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.7 kg *(61.4%)*	81 %	5
Grain	Weyermann - Pale Wheat Malt	1.7 kg *(38.6%)*	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade	50 g	10 min	8 %
Boil	Iunga	10 g	60 min	11.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's - Belgian Wit M21	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki pszeniczne błyskawiczne	600 g	Mash	60 min
Flavor	Płatki owsiane błyskawiczne	400 g	Mash	60 min
Spice	Kolendra	15 g	Boil	10 min
Spice	Curacao	20 g	Boil	10 min