

A'la Witbier #3

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński (NIEŚRUTOWANY) | 1.25 kg (51%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (40.8%) | 85 % | 4 |
| Adjunct | Płatki pszeniczne | 0.2 kg (8.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 10 g | 60 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | Kolendra Indyjska | 10 g | Boil | 15 min |
| Spice | Skórka gorzkiej pomarańczy | 10 g | Boil | 15 min |
| Spice | Skórka z cytryny | 5 g | Boil | 15 min |
| Spice | Skórka słodkiej pomarańczy | 5 g | Boil | 15 min |