

## BA Witbier

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **4.1**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss **20 liter(s)**
- Boil time **90 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

### Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (58.1%)	81 %	5
Grain	Weyermann pszeniczny jasny	1.3 kg (30.2%)	80 %	6
Grain	Płatki pszeniczne	0.5 kg (11.6%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	30 g	60 min	5 %
Aroma (end of boil)	Willamette	10 g	15 min	5 %
Aroma (end of boil)	Sterling	15 g	15 min	4.5 %
Aroma (end of boil)	Sterling	15 g	5 min	4.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	15 min
Flavor	skórka słodkiej pomarańczy suszona	20 g	Boil	15 min
Spice	tarta kolendra	20 g	Boil	15 min