

borealeowe

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **23**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **4 %**
- Size with trub loss **15.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **7 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (61.5%)	81 %	4
Grain	Pszenica niesłodowana	1 kg (30.8%)	75 %	3
Grain	Oats, Flaked	0.25 kg (7.7%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	26.09 g	70 min	4.5 %
Boil	East Kent Goldings	6.52 g	40 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	13.04 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	6.52 g	Boil	10 min
Herb	kwiaty czarnego bzu	3.26 g	Boil	10 min
Herb	kwiaty rumianku	3.26 g	Boil	10 min
Herb	kwiaty czarnego bzu	13.04 g	Secondary	14 day(s)
Herb	kwiaty rumianku	13.04 g	Secondary	14 day(s)