

Ukulele Witbiere

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **17**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Płatki pszeniczne | 3.5 kg (46.1%) | 85 % | 3 |
| Grain | Castle Malting - Pilsneński 6-rzędowy | 2 kg (26.3%) | 80 % | 5 |
| Grain | mąka pszenna | 0.1 kg (1.3%) | 80 % | 3 |
| Grain | Pszeniczny | 2 kg (26.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 35 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------------|------|--------|--------|------------|
| WLP575 - Belgian Style Ale Yeast Blend | Ale | Liquid | 100 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------|--------|---------|--------|
| Spice | kolendra | 15 g | Boil | 10 min |
| Spice | curasao | 20 g | Boil | 10 min |
| Spice | połowa cytryny zest | 5 g | Boil | 10 min |