

Witbier 1

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **2.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	2 kg (54.1%)	80.5 %	2
Grain	Pszeniczny	0.5 kg (13.5%)	85 %	4
Grain	Pszenica niesłodowana	1 kg (27%)	75 %	3
Grain	Płatki owsiane	0.2 kg (5.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's - Belgian Wit M21	Wheat	Dry	11 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	15 g	Boil	5 min
Spice	skórka pomarańczy	15 g	Boil	5 min
Spice	kolendra	7 g	Boil	5 min