

## Witbier 2.0

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **9**
- SRM **3.3**
- 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 **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (46.2%)	81 %	4
Grain	Pszeniczny	3 kg (46.2%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacifica (NZ)	25 g	60 min	4.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's - Belgian Wit M21	Wheat	Slant	200 ml	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	15 g	Boil	5 min
Flavor	Zest z pomarańczy	10 g	Boil	5 min