

WITBIER #2

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **11**
- SRM **4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (48.4%) | 82 % | 3.5 |
| Grain | Viking Wheat Malt | 2 kg (32.3%) | 83 % | 4 |
| Grain | Płatki owsiane | 1.2 kg (19.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 30 g | 60 min | 3.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| WB-06 | Wheat | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Spice | Kolendra | 30 g | Boil | 10 min |
| Spice | Trawa cytrynowa | 30 g | Boil | 10 min |
| Spice | Skórka pomarańczy | 20 g | Boil | 10 min |