

Witbier #2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **3.7**
- 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 **3.63 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (45.5%)	81 %	4
Grain	Płatki pszeniczne	2.5 kg (45.5%)	60 %	3
Grain	Płatki owsiane	0.2 kg (3.6%)	60 %	3
Grain	płatki jęczmienne	0.3 kg (5.5%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Aroma (end of boil)	Magnum	10 g	10 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	7 g	Boil	10 min
Spice	curacao	20 g	Mash	10 min