

Witbier 2017

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **32.4 liter(s)**
- Total mash volume **41.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilznieński | 4 kg (43.2%) | 81 % | 4 |
| Grain | Pszenica niesłodowana | 4.5 kg (48.6%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.76 kg (8.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 50 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 60 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | Kolendra | 40 g | Boil | 10 min |
| Spice | Curacao | 40 g | Boil | 10 min |