

# Witbier 2017

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- 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