

# Witbier

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **19**
- SRM **3.4**
- 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 **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (54.3%)	81 %	4
Adjunct	Pszenica niesłodowana	1.5 kg (32.6%)	75 %	3
Grain	Płatki owsiane	0.4 kg (8.7%)	85 %	3
Grain	Caramel Pale	0.2 kg (4.3%)	77 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP410 - Belgian Wit II Ale Yeast	Wheat	Liquid	1000 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórki świeżej pomarańczy 7	150 g	Boil	10 min
Flavor	Skórki świeżej cytryny 1/2	15 g	Boil	10 min
Flavor	kolendra	20 g	Boil	10 min