

# Witbier

- Gravity **10.4 BLG**
- ABV ---
- IBU **18**
- SRM **3.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (59.5%) | 80 %  | 4   |
| Grain | Oats, Flaked        | 1.2 kg (28.6%) | 80 %  | 2   |
| Grain | Barley, Flaked      | 0.4 kg (9.5%)  | 70 %  | 4   |
| Grain | Wheat, Flaked       | 0.1 kg (2.4%)  | 77 %  | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 20 g   | 60 min | 4 %        |
| Boil    | Fuggles           | 15 g   | 40 min | 4.5 %      |
| Boil    | Lublin (Lubelski) | 10 g   | 7 min  | 4 %        |

## Yeasts

| Name                            | Type  | Form | Amount | Laboratory |
|---------------------------------|-------|------|--------|------------|
| Gozdawa Classic Belgian Witbier | Wheat | Dry  | 5 g    | ---        |

## Extras

| Type   | Name                         | Amount | Use for | Time  |
|--------|------------------------------|--------|---------|-------|
| Fining | Mech irlandzki               | 5 g    | Boil    | 5 min |
| Spice  | Kolendra                     | 10 g   | Boil    | 5 min |
| Spice  | Curacao                      | 20 g   | Boil    | 5 min |
| Spice  | Świeżo starty zest z cytryny | 5 g    | Boil    | 5 min |