

# Witbier

- Gravity **14.3 BLG**
- ABV ---
- IBU **19**
- SRM **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 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	2.25 kg (45%)	85 %	3
Grain	Pilzneński	2.5 kg (50%)	81 %	4
Grain	Płatki owsiane	0.25 kg (5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
brewferm blanche	Wheat	Dry	11 g	brewferm

## Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	20 g	Boil	5 min
Spice	kolendra	15 g	Boil	5 min