

# Witbier

- Gravity **12.1 BLG**
- ABV ---
- IBU **21**
- SRM **4.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (58.1%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	1.3 kg (30.2%)	85 %	5
Grain	Płatki pszeniczne	0.5 kg (11.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	30 g	60 min	3.6 %
Boil	Styrian Golding	10 g	15 min	3.6 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	5 min	4.5 %
Boil	Styrian Golding	20 g	5 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Flavor	kolendra	20 g	Boil	15 min
Flavor	skórki słodkiej pomarańczy	20 g	Boil	15 min
Flavor	skórki gorzkiej pomarańczy Curacao	20 g	Boil	15 min