

# Witbier warzelnia

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **9**
- SRM **2.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **250 liter(s)**
- Trub loss **5 %**
- Size with trub loss **262.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **321 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **159 liter(s)**
- Total mash volume **212 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	24 kg (45.3%)	80.5 %	2
Grain	Pszeniczny	23 kg (43.4%)	85 %	4
Grain	Wheat, Flaked	6 kg (11.3%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	170 g	60 min	4 %
Boil	Lublin (Lubelski)	170 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Wheat	Dry	250 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Flavor	Bitter Orange Peel	250 g	Boil	15 min
Flavor	Curacao	250 g	Boil	15 min
Spice	Kolendra	125 g	Boil	15 min