

#17 Witbier

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **30**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.25 kg (50.2%)	80 %	4
Grain	Płatki pszeniczne	1.12 kg (45%)	85 %	3
Grain	Płatki owsiane	0.12 kg (4.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	11 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	40 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	4 g	Boil	5 min
Spice	Curacao	10 g	Boil	5 min