

#23 Witbier

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **16**
- SRM **4.1**
- 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 **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (40.8%)	81 %	4
Grain	Płatki pszeniczne	1.9 kg (38.8%)	60 %	3
Grain	Strzegom Monachijski typ I	0.5 kg (10.2%)	79 %	16
Grain	Słód owsiany Fawcett	0.5 kg (10.2%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	60 min	3 %
Boil	Saaz (Czech Republic)	10 g	15 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	5 min
Flavor	Skórka pomarańczy kandyzowana	50 g	Boil	5 min
Spice	korzeń lukrecji	10 g	Boil	10 min