

#7 Witbir (Kolendra Curacao)

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **25**
- SRM **3.3**
- 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (44.4%)	81 %	4
Grain	Pszeniczny	1 kg (22.2%)	85 %	4
Grain	Płatki pszeniczne	1 kg (22.2%)	60 %	3
Grain	Płatki owsiane	0.5 kg (11.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	50 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny ogród	Wheat	Liquid	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	8 g	Boil	45 min
Spice	kolendra	8 g	Boil	55 min
Flavor	Curacao	10 g	Boil	45 min
Flavor	Curacao	10 g	Boil	45 min