

Imperial Witbier

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **14**
- SRM **4.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilznieński | 1.5 kg (50%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (33.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (16.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 5 g | 60 min | 12 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|-------|
| Flavor | Curacao | 10 g | Boil | 5 min |
| Flavor | Słodka pomarańcza | 10 g | Boil | 5 min |
| Flavor | Kolendra | 10 g | Boil | 5 min |