

# Little Hoppy Witbier

- Gravity **11.5 BLG**
- ABV ---
- IBU **32**
- SRM **3.4**
- 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 **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.7 kg (41.5%)	81 %	4
Grain	Pszenica niesłodowana	1.7 kg (41.5%)	75 %	3
Grain	Diastatyczny	0.3 kg (7.3%)	80 %	3
Grain	Oats, Flaked	0.4 kg (9.8%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	10 g	60 min	15 %
Boil	El Dorado	10 g	15 min	15 %
Boil	El Dorado	10 g	5 min	15 %
Whirlpool	El Dorado	20 g	0 min	15 %
Dry Hop	El Dorado	50 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	10 g	Brewferm

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	15 g	Boil	10 min
Spice	Curacao	20 g	Boil	10 min
Spice	Suszone skórki pomarańczy	20 g	Boil	10 min
Spice	Skórki cytryny	10 g	Boil	10 min
Spice	Kaffir	5 g	Boil	10 min