

# Ukulele Witbiere

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **17**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	3.5 kg (46.1%)	85 %	3
Grain	Castle Malting - Pilsneński 6-rzędowy	2 kg (26.3%)	80 %	5
Grain	mąka pszenna	0.1 kg (1.3%)	80 %	3
Grain	Pszeniczny	2 kg (26.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	35 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP575 - Belgian Style Ale Yeast Blend	Ale	Liquid	100 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	15 g	Boil	10 min
Spice	curasao	20 g	Boil	10 min
Spice	połowa cytryny zest	5 g	Boil	10 min