

## Weselne :D

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **10**
- SRM **3.3**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

| Type  | Name                  | Amount          | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Pszenica niestodowana | 3 kg (50%)      | 75 %  | 3   |
| Grain | Viking Pilsner malt   | 2.75 kg (45.8%) | 82 %  | 4   |
| Grain | Płatki owsiane        | 0.25 kg (4.2%)  | 85 %  | 3   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 35 g   | 60 min | 3 %        |

### Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Brewferm Blanche | Wheat | Dry  | 12 g   | Brewferm   |

### Extras

| Type  | Name     | Amount | Use for | Time   |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 10 g   | Boil    | 10 min |
| Spice | Curaçao  | 20 g   | Boil    | 10 min |