

# Wetold

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **10**
- SRM **4.2**
- 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 **30 min**
- Evaporation rate **10 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (47.1%)	81 %	4
Grain	Pszenica niesłodowana	1.5 kg (35.3%)	75 %	3
Grain	Abbey Malt Weyermann	0.5 kg (11.8%)	75 %	45
Grain	Płatki owsiane	0.25 kg (5.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	12 g	30 min	11.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Herb	kolendra	35 g	Boil	15 min
Spice	skórka z cytryny	35 g	Boil	15 min