

wit.TP

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **14.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Płatki owsiane | 0.15 kg (5.1%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.15 kg (5.1%) | 85 % | 3 |
| Grain | Strzegom Pilzneński | 1.32 kg (44.9%) | 80 % | 4 |
| Grain | Pszeniczny | 1.32 kg (44.9%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 10.7 g | 60 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|-------|--------|------------------|
| FM20 Białe Walonki | Wheat | Slant | 150 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|-------|
| Spice | curacao | 6 g | Boil | 5 min |
| Spice | kolendra | 6 g | Boil | 5 min |
| Spice | skórka pomarańczy | 6 g | Boil | 5 min |