

Witbier 1.0

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **11**
- SRM **3.2**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Pilznieński | 1.25 kg (51%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.2 kg (8.2%) | 85 % | 3 |
| Grain | Pszenica niestodowana | 1 kg (40.8%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 3 g | 60 min | 18.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|-------|--------|---------|------------|
| WLP400 - Belgian Wit Ale Yeast | Wheat | Liquid | 1000 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------------|---------|---------|-------|
| Spice | Kolendra | 6 g | Boil | 5 min |
| Spice | Skórka z 2 pomarańczy | 20000 g | Boil | 0 min |