

# Witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **3.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (66%)	81 %	4
Adjunct	Pszenica niesłodowana	1 kg (18.9%)	75 %	3
Grain	Płatki owsiane	0.4 kg (7.5%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (7.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	60 min	3.5 %
Boil	Saaz (Czech Republic)	20 g	5 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Wheat	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	25 g	Boil	15 min
Spice	Curacao	20 g	Boil	15 min
Spice	skórka słodkiej pomarańczy	20 g	Boil	15 min