

# Witbier

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **17**
- SRM **2.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (59.5%)	80 %	4
Grain	Oats, Flaked	1.2 kg (28.6%)	80 %	2
Grain	Barley, Flaked	0.4 kg (9.5%)	70 %	4
Grain	Wheat, Flaked	0.1 kg (2.4%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Fuggles	15 g	40 min	4.5 %
Boil	Lublin (Lubelski)	10 g	7 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Witbier	Wheat	Dry	5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	5 min
Spice	Curacao	20 g	Boil	5 min
Spice	Świeżo starty zest z cytryny	5 g	Boil	5 min