

Witbier

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|----------------|-------|-----|
| Grain | Pszenica niestodowana | 2.5 kg (41.7%) | 75 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (8.3%) | 85 % | 3 |
| Grain | Słód Pilzneński Viking Malt 3,2-4,5 | 2 kg (33.3%) | 80 % | 4 |
| Grain | Słód pszeniczny jasny 3,5-6 EBC | 1 kg (16.7%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka PL goryczkowy | 10 g | 60 min | 9.5 % |
| Boil | Sybilla aromatyczny | 10 g | 60 min | 6.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 20 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | Kolendra | 10 g | Boil | 5 min |
| Spice | Curacao | 20 g | Boil | 5 min |