

Witbier

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **7**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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 | Strzegom Pilzneński | 1.8 kg (41.9%) | 80 % | 4 |
| Grain | Płatki orkiszowe | 2 kg (46.5%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (11.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 15 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|---------|-------------|
| Wyeast - Belgian Witbier | Ale | Liquid | 1500 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------------|--------|---------|-------|
| Spice | Skórka pomarańczy | 30 g | Boil | 5 min |
| Spice | Suszona skórka mandarynki | 10 g | Boil | 5 min |
| Spice | Skórka cytryny | 10 g | Boil | 5 min |
| Spice | Kolendra | 7 g | Boil | 5 min |