

## WITBIER #2

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **11**
- SRM **4**
- 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 **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (48.4%)	82 %	3.5
Grain	Viking Wheat Malt	2 kg (32.3%)	83 %	4
Grain	Płatki owsiane	1.2 kg (19.4%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	3.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	30 g	Boil	10 min
Spice	Trawa cytrynowa	30 g	Boil	10 min
Spice	Skórka pomarańczy	20 g	Boil	10 min