

# Witbier

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **10**
- 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 **180 min**
- Evaporation rate **2 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **92 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3 kg (56.6%)	65 %	2
Grain	Wheat, Flaked	1 kg (18.9%)	50 %	4
Grain	Briess - Wheat Malt, White	1 kg (18.9%)	60 %	5
Grain	Weyermann - Spelt Malt	0.3 kg (5.7%)	68 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	8 g	90 min	4 %
Boil	citra	20 g	45 min	3.5 %

## Extras

Type	Name	Amount	Use for	Time
Spice	coriender	10 g	Boil	5 min
Spice	orange pills	20 g	Boil	5 min