

# Witbier

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **16**
- SRM **2.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.5 kg (45.5%)	80 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (9.1%)	80 %	6
Grain	Płatki pszeniczne	2 kg (36.4%)	--- %	---
Grain	Słód owsiany Fawcett	0.5 kg (9.1%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	40 g	40 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	15 g	Boil	3 min
Flavor	czerwony pieprz	10 g	Boil	3 min
Flavor	kolendra	15 g	Boil	3 min
Flavor	trawa cytrynowa	15 g	Boil	3 min