

# Witbier

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **14**
- SRM **4.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **23 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wheat, Flaked	1.12 kg (44.8%)	77 %	4
Adjunct	Pszenica niesłodowana	0.23 kg (9.2%)	75 %	3
Grain	Pilznieński	1 kg (40%)	81 %	4
Grain	Abbey Castle	0.15 kg (6%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum'PL	6 g	60 min	10.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand wit	Ale	Dry	11.5 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Flavor	Rumianek	5 g	Boil	15 min
Flavor	Curacao	20 g	Boil	15 min
Flavor	Kolendra indyjska	25 g	Boil	15 min
Flavor	Cytryna	5 g	Boil	15 min