

Witbier

- Gravity **12.9 BLG**
- ABV ---
- IBU **24**
- SRM **3.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.7 kg (44.3%) | 80 % | 4 |
| Grain | Pszenica niesłodowana | 2.7 kg (44.3%) | 75 % | 3 |
| Grain | Weyermann diastatic | 0.3 kg (4.9%) | 78 % | 3.5 |
| Grain | Płatki owsiane | 0.4 kg (6.6%) | 70 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | lubelski | 25 g | 60 min | 3.5 % |
| Boil | Citra | 20 g | 10 min | 12 % |
| Boil | Cascade | 35 g | 10 min | 6 % |
| Boil | Citra | 10 g | 0 min | 12 % |
| Boil | Cascade | 15 g | 0 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| brewferm blanche | Wheat | Dry | 12 g | brewferm |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Herb | kolendra | 15 g | Boil | 10 min |
| Spice | curacao | 40 g | Boil | 10 min |
| Spice | skórka słodkiej pomarańczy | 20 g | Boil | 10 min |