

# witbier

- Gravity **11.2 BLG**
- ABV ---
- IBU **21**
- SRM **4.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	0.2 kg (8.7%)	85 %	3
Grain	Płatki owsiane	0.1 kg (4.3%)	85 %	3
Grain	BESTMALZ - Best Heidelberg	1 kg (43.5%)	80.5 %	3
Grain	Słód pszeniczny Bestmalz	1 kg (43.5%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	15 g	5 min	12 %
Boil	lunga	8 g	50 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
mangrove belgian wit	Wheat	Dry	6 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	5 g	Boil	10 min
Flavor	skorka cytryny	5 g	Boil	10 min
Flavor	skorka słodkiej pomarańczy	5 g	Boil	10 min
Spice	kolendra	5 g	Boil	0 min
Flavor	skorka cytryny	5 g	Boil	0 min
Flavor	skorka słodkiej pomarańczy	5 g	Boil	0 min