

Witbier

- Gravity **12.1 BLG**
- ABV ---
- IBU **21**
- SRM **4.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2.5 kg (58.1%) | 81 % | 5 |
| Grain | Weyermann - Pale Wheat Malt | 1.3 kg (30.2%) | 85 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (11.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Styrian Golding | 30 g | 60 min | 3.6 % |
| Boil | Styrian Golding | 10 g | 15 min | 3.6 % |
| Boil | Saaz (Czech Republic) | 15 g | 15 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 15 g | 5 min | 4.5 % |
| Boil | Styrian Golding | 20 g | 5 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------------------|--------|---------|--------|
| Flavor | kolendra | 20 g | Boil | 15 min |
| Flavor | skórki słodkiej pomarańczy | 20 g | Boil | 15 min |
| Flavor | skórki gorzkiej pomarańczy Curacao | 20 g | Boil | 15 min |