

# Witbier

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- Gravity **15.6 BLG**
- ABV ---
- IBU ---
- SRM **2.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (50%)	81 %	4
Adjunct	płatki pszeniczne	2.25 kg (45%)	--- %	---
Adjunct	płatki owsiane	0.25 kg (5%)	--- %	---

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	7 g	Boil	5 min
Spice	curacao	20 g	Boil	5 min

## Notes

- <http://blog.homebrewing.pl/?p=687>  
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