

witbier od Dori

- Gravity **12.6 BLG**
- ABV ---
- IBU **24**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (41.7%) | 80 % | 4 |
| Grain | Pszeniczny | 0.7 kg (14.6%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 1 kg (20.8%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (8.3%) | 85 % | 3 |
| Grain | Viking Pale Ale malt | 0.7 kg (14.6%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 45 min | 10 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 8 g | Boil | 15 min |
| Spice | curacao | 10 g | Boil | 15 min |
| Spice | kolendra | 7 g | Boil | 5 min |
| Spice | curacao | 10 g | Boil | 5 min |