

# witbier od Dori

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- 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  |