

## Witbier po terminie

- Gravity **12.9 BLG**
- ABV ---
- IBU **23**
- SRM **3.8**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4
Adjunct	Pszenica niesłodowana	1.8 kg (36%)	75 %	3
Grain	Płatki owsiane	0.4 kg (8%)	85 %	3
Grain	Strzegom Pilzneński	0.4 kg (8%)	80 %	4
Grain	Weyermann pszeniczny jasny	0.4 kg (8%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Boil	Citra	10 g	60 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
mangrove m21	Ale	Dry	10 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	15 g	Boil	55 min
Spice	Curacao	20 g	Boil	55 min