

# Witbier Trzech Króli

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **17**
- SRM **3.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (52.2%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (17.4%)	81 %	6
Grain	Płatki pszeniczne	1 kg (17.4%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.7%)	85 %	3
Sugar	Cukier	0.25 kg (4.3%)	--- %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Aroma (end of boil)	Perle	15 g	15 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	12.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	10 min
Spice	Curacao	20 g	Boil	10 min
Spice	Kandyzowana skórka z pomarańczy	10 g	Boil	10 min