

# Witbier X

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **3.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (60%)	80 %	4
Grain	Pszeniczny	1.5 kg (30%)	85 %	4
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	12.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Witbier	Ale	Liquid	250 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy	30 g	Boil	0 min
Spice	Skórka cytryny	10 g	Boil	0 min
Spice	Kolendra	7 g	Boil	0 min