

# Witbjer

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **55**
- SRM **3.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.2 kg (42.1%)	81 %	4
Grain	Pszeniczny	1 kg (35.1%)	85 %	4
Grain	Płatki owsiane	0.4 kg (14%)	85 %	3
Grain	Płatki pszeniczne	0.25 kg (8.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	0 min	13 %
Boil	Mosaic	10 g	5 min	10 %
Boil	Columbus/Tomahawk/Zeus	28 g	13 min	15.5 %
Boil	Magnum	5 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	5 g	Boil	3 min
Spice	skórka słodkiej pomarańczy	10 g	Boil	3 min
Spice	pieprz czarny	5 g	Boil	0 min
Spice	rumianek	1 g	Boil	3 min