

Hoppy Oatmeal Witbier

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **14**
- SRM **4.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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	2 kg (28.6%)	80 %	4
Grain	Pszeniczny	2 kg (28.6%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (7.1%)	61 %	5
Grain	Płatki orkiszowe	0.5 kg (7.1%)	80 %	4
Adjunct	Pszenica niesłodowana	2 kg (28.6%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	20 g	60 min	7.5 %
Aroma (end of boil)	Huell Melon	10 g	5 min	7.5 %
Dry Hop	Huell Melon	10 g	5 day(s)	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	10 g	Brewferm

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka Gorzkiej pomarańczy	20 g	Boil	20 min
Spice	Skórka Słodkiej Pomarańczy	20 g	Boil	20 min
Spice	Kolendra	10 g	Boil	20 min