

## A'la Witbier #3

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **3.3**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński (NIEŚRUTOWANY)	1.25 kg (51%)	80 %	4
Grain	Pszeniczny	1 kg (40.8%)	85 %	4
Adjunct	Płatki pszeniczne	0.2 kg (8.2%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	10 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	15 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra Indyjska	10 g	Boil	15 min
Spice	Skórka gorzkiej pomarańczy	10 g	Boil	15 min
Spice	Skórka z cytryny	5 g	Boil	15 min
Spice	Skórka słodkiej pomarańczy	5 g	Boil	15 min