

# Belgijski Witbir (kolendra, curacao)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **3.9**
- 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 **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Wheat, Torrified           | 0.5 kg (10.5%) | 79 %  | 4   |
| Grain | Weyermann pszeniczny jasny | 2 kg (42%)     | 80 %  | 6   |
| Grain | Płatki owsiane             | 0.26 kg (5.5%) | 85 %  | 3   |
| Grain | Pilzneński                 | 2 kg (42%)     | 81 %  | 4   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Perle | 14 g   | 75 min | 7 %        |
| Boil    | Perle | 7 g    | 30 min | 7 %        |
| Boil    | Perle | 7 g    | 0 min  | 7 %        |

## Yeasts

| Name               | Type  | Form   | Amount | Laboratory       |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 30 ml  | Fermentum Mobile |

## Extras

| Type  | Name     | Amount | Use for | Time   |
|-------|----------|--------|---------|--------|
| Spice | Curacao  | 14 g   | Boil    | 10 min |
| Spice | Kolendra | 14 g   | Boil    | 2 min  |