

# Imperial witbier

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **18**
- SRM **4.2**
- 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (61.5%)	80 %	4
Adjunct	Pszenica niesłodowana	2 kg (30.8%)	75 %	3
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Calista	50 g	60 min	3.9 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	20 min
Spice	Kolendra	15 g	Boil	20 min
Spice	Skórka słodkiej pomarańczy	20 g	Boil	20 min