

# Oliwitbier

---

- Gravity **11.4 BLG**
- ABV ---
- IBU **9**
- SRM **3.4**
- 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 plzieński	3.5 kg (77.8%)	80 %	4
Grain	płatki przenieczne	0.5 kg (11.1%)	85 %	4
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	5 g	60 min	12 %
Boil	saaz	10 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	6 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	5 min
Flavor	słodka skórka pomarańczy	10 g	Boil	5 min