

Witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **3.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|---------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (66%) | 81 % | 4 |
| Adjunct | Pszenica niesłodowana | 1 kg (18.9%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (7.5%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.4 kg (7.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 40 g | 60 min | 3.5 % |
| Boil | Saaz (Czech Republic) | 20 g | 5 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|-------|--------|------------|
| S-33 | Wheat | Slant | 150 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | Kolendra | 25 g | Boil | 15 min |
| Spice | Curacao | 20 g | Boil | 15 min |
| Spice | skórka słodkiej pomarańczy | 20 g | Boil | 15 min |