

Witbier

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **3.3**

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 **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 | 2.5 kg (58.1%) | 81 % | 4 |
| Grain | Pszeniczny | 1.3 kg (30.2%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (11.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Aroma (end of boil) | Willamette | 60 g | 15 min | 5 % |
| Boil | Sterling | 30 g | 60 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 | Skórka pomarańczy | 40 g | Boil | 15 min |
| Spice | Kolendra | 20 g | Boil | 15 min |