

Witbier

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **19**
- 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 **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (54.3%) | 81 % | 4 |
| Adjunct | Pszenica niesłodowana | 1.5 kg (32.6%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (8.7%) | 85 % | 3 |
| Grain | Caramel Pale | 0.2 kg (4.3%) | 77 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 15 g | 60 min | 11.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|-------|--------|---------|------------|
| WLP410 - Belgian Wit II Ale Yeast | Wheat | Liquid | 1000 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------------|--------|---------|--------|
| Flavor | Skórki świeżej pomarańczy 7 | 150 g | Boil | 10 min |
| Flavor | Skórki świeżej cytryny 1/2 | 15 g | Boil | 10 min |
| Flavor | kolendra | 20 g | Boil | 10 min |