

# Witbier

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **12**
- SRM **4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **40.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **51.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (45.7%)	81 %	5
Grain	Płatki pszeniczne	4.5 kg (41.1%)	60 %	3
Grain	Płatki owsiane	0.75 kg (6.8%)	85 %	3
Grain	Monachijski typ I 12-18 EBC Weyermann	0.25 kg (2.3%)	80 %	18
Adjunct	Łuska ryżowa	0.45 kg (4.1%)	1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	70 g	60 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	8 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka słodkiej pomarańczy	50 g	Boil	5 min
Spice	Kolendra	14 g	Boil	5 min
Herb	Kwiat rumianku	2 g	Boil	5 min