

Witbier

- Gravity **11.9 BLG**
- ABV ---
- IBU **28**
- SRM **4.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2.5 kg (58.1%)	81 %	4
Grain	Weyermann pszeniczny jasny	1.3 kg (30.2%)	80 %	6
Grain	Płatki pszeniczne	0.5 kg (11.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	40 g	35 min	3.6 %
Boil	Saaz (Czech Republic)	15 g	35 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	10 min	4.5 %
Boil	Styrian Golding	20 g	10 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Spice	Skórki słodkiej pomarańczy	10 g	Boil	15 min
Spice	Skórka gorzkiej pomarańczy	10 g	Boil	15 min
Spice	Kolendra	10 g	Boil	15 min