

# Witbier

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Weyermann	2.5 kg (45.5%)	81 %	4
Grain	Płatki Pszenne Błyskawiczne	2 kg (36.4%)	85 %	3
Grain	Pszeniczny Jasny Viking Malt	1 kg (18.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Żatecki)	30 g	60 min	4.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Slant	30 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Curaçao	20 g	Boil	15 min
Spice	Kolendra	20 g	Boil	0 min

## Notes

- [http://www.wiki.piwo.org/Witbier,\\_Piotr\\_Kowalski\\_\(kwl\)](http://www.wiki.piwo.org/Witbier,_Piotr_Kowalski_(kwl))  
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