

# Witbier

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **50**
- SRM **4.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **16 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Carahell          | 0.15 kg (4.9%) | 77 %  | 26  |
| Grain | Pszeniczny        | 1.3 kg (42.6%) | 85 %  | 4   |
| Grain | Pilznieński       | 1.3 kg (42.6%) | 81 %  | 4   |
| Grain | Płatki pszeniczne | 0.3 kg (9.8%)  | 85 %  | 3   |

## Hops

| Use for   | Name                   | Amount | Time   | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 10 g   | 60 min | 15.5 %     |
| Boil      | Citra                  | 10 g   | 15 min | 12 %       |
| Boil      | Cascade                | 10 g   | 15 min | 6 %        |
| Boil      | Citra                  | 10 g   | 5 min  | 12 %       |
| Boil      | Cascade                | 10 g   | 5 min  | 6 %        |
| Whirlpool | Citra                  | 20 g   | 0 min  | 12 %       |
| Whirlpool | Cascade                | 20 g   | 0 min  | 6 %        |

## Yeasts

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

## Extras

| Type  | Name      | Amount | Use for | Time   |
|-------|-----------|--------|---------|--------|
| Spice | curacao   | 10 g   | Boil    | 15 min |
| Spice | pomaranca | 20 g   | Boil    | 15 min |
| Spice | kolendra  | 5 g    | Boil    | 15 min |
| Spice | curacao   | 10 g   | Boil    | 5 min  |
| Spice | pomaranca | 20 g   | Boil    | 5 min  |