

## Witbier po terminie

- Gravity **12.9 BLG**
- ABV ---
- IBU **23**
- SRM **3.8**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Fermentables

| Type    | Name                       | Amount       | Yield | EBC |
|---------|----------------------------|--------------|-------|-----|
| Grain   | Strzegom Pilzneński        | 2 kg (40%)   | 80 %  | 4   |
| Adjunct | Pszenica niesłodowana      | 1.8 kg (36%) | 75 %  | 3   |
| Grain   | Płatki owsiane             | 0.4 kg (8%)  | 85 %  | 3   |
| Grain   | Strzegom Pilzneński        | 0.4 kg (8%)  | 80 %  | 4   |
| Grain   | Weyermann pszeniczny jasny | 0.4 kg (8%)  | 80 %  | 6   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 25 g   | 60 min | 4 %        |
| Boil    | Citra             | 10 g   | 60 min | 12 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| mangrove m21 | Ale  | Dry  | 10 g   | ---        |

### Extras

| Type  | Name     | Amount | Use for | Time   |
|-------|----------|--------|---------|--------|
| Spice | Kolendra | 15 g   | Boil    | 55 min |
| Spice | Curacao  | 20 g   | Boil    | 55 min |