

## #2 Wittbier

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **13**
- SRM **3.7**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2.5 kg (50%)  | 81 %  | 5   |
| Grain | Płatki pszeniczne        | 2.25 kg (45%) | 85 %  | 3   |
| Grain | Płatki owsiane           | 0.25 kg (5%)  | 85 %  | 3   |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | East Kent Goldings    | 20 g   | 60 min | 5.1 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g   | 15 min | 4.5 %      |

### Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Brewferm Blanche | Wheat | Dry  | 11.8 g | Brewferm   |

### Extras

| Type  | Name     | Amount | Use for | Time  |
|-------|----------|--------|---------|-------|
| Spice | kolendra | 7 g    | Boil    | 5 min |
| Spice | curacao  | 20 g   | Boil    | 5 min |