

#30 Witbier

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **2.6**
- 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 **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|--------|-----|
| Adjunct | Pszenica niestodowana | 2.4 kg (51.1%) | 75 % | 3 |
| Grain | Heidelberg | 2.3 kg (48.9%) | 80.5 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|----------|--------|--------|------------|
| First Wort | Bramling | 25 g | 70 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Witbier | Ale | Liquid | 125 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|--------|
| Spice | Kolendra | 20 g | Boil | 10 min |
| Spice | Skórka curacao | 25 g | Boil | 10 min |
| Other | Łuska ryżowa | 100 g | Mash | 15 min |