

Oliwitbier

- Gravity **11.4 BLG**
- ABV ---
- IBU **9**
- SRM **3.4**
- 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | strzegom plzieński | 3.5 kg (77.8%) | 80 % | 4 |
| Grain | płatki przenieczne | 0.5 kg (11.1%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (11.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | citra | 5 g | 60 min | 12 % |
| Boil | saaz | 10 g | 10 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-33 | Ale | Dry | 6 g | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------|--------|---------|-------|
| Spice | kolendra | 10 g | Boil | 5 min |
| Flavor | słodka skórka pomarańczy | 10 g | Boil | 5 min |