

# Witbier 12 blg

---

- Gravity **12.4 BLG**
- ABV ---
- IBU **12**
- SRM **3.3**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.7 kg (44.7%)	80 %	4
Adjunct	Pszenica niesłodowana	1.7 kg (44.7%)	75 %	3
Grain	Płatki owsiane	0.4 kg (10.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm blanche	Wheat	Dry	11 g	brewferm

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	10 min
Spice	kolendra	15 g	Boil	10 min