

## WITBIER 13 BLG # 4

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **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 **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.4 kg (47.1%)	80 %	4
Grain	Pszeniczny	1.2 kg (23.5%)	85 %	4
Grain	Abbey Malt Weyermann	0.1 kg (2%)	75 %	45
Grain	Płatki pszeniczne	1 kg (19.6%)	85 %	3
Grain	Płatki owsiane	0.4 kg (7.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	6.5 %
Boil	Perle	10 g	45 min	6.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	30 g	Boil	10 min
Spice	skórka słodkiej pomarańczy	20 g	Boil	10 min
Spice	curacao	20 g	Boil	10 min

### Notes

- Temperatura zacieru 56 stopni  
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