

# Witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (40%)	81 %	4
Grain	Płatki pszeniczne	1 kg (26.7%)	85 %	3
Grain	Pszeniczny	1 kg (26.7%)	85 %	4
Grain	Płatki owsiane	0.25 kg (6.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	7 g	Boil	5 min
Spice	skórka gorzkiej pomarańczy	15 g	Boil	5 min
Spice	skórka cytryny	7 g	Boil	5 min