

# Witbier

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **7**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.8 kg (41.9%)	80 %	4
Grain	Płatki orkiszowe	2 kg (46.5%)	80 %	4
Grain	Płatki owsiane	0.5 kg (11.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Witbier	Ale	Liquid	1500 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy	30 g	Boil	5 min
Spice	Suszona skórka mandarynki	10 g	Boil	5 min
Spice	Skórka cytryny	10 g	Boil	5 min
Spice	Kolendra	7 g	Boil	5 min