

# Witbier

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **17**
- SRM **3.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2.2 kg (35.5%)	82 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1.5 kg (24.2%)	80 %	4
Grain	Płatki pszeniczne	2 kg (32.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	5 g	60 min	4.6 %
Boil	Lomik	30 g	30 min	4.6 %
Boil	Lomik	25 g	15 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	12 g	Brewferm

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	5 min
Spice	Curacao	20 g	Boil	5 min
Fining	Mech irlandzki	4 g	Boil	15 min