

# witbier 2019

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **15**
- SRM **3.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.75 kg (23.1%)	80 %	5
Grain	Pszeniczny	2 kg (61.5%)	85 %	4
Grain	Płatki owsiane	0.5 kg (15.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	10 g	Gozdawa

## Notes

- Po wyłączeniu palnika dodać zest z 4 cytryn, 4 pomarańczy. kolendra 5 gram  
*Mar 21, 2019, 9:53 AM*