

Witbier

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- 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 **90 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pilznieński | 2 kg (50%) | 80 % | 4 |
| Grain | Viking Wheat Malt | 1.6 kg (40%) | 83 % | 5 |
| Grain | Płatki pszeniczne | 0.4 kg (10%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 18 g | 60 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|-------|------|--------|------------|
| Gozdawa - BW11 Bavarian Wheat | Wheat | Dry | 11 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | curacao | 20 g | Boil | 5 min |
| Spice | kolendra | 20 g | Boil | 5 min |