

# .WITBIER

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- Gravity **12.6 BLG**
- ABV ---
- IBU **14**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name          | Amount        | Yield | EBC |
|-------|---------------|---------------|-------|-----|
| Grain | Pilzneński    | 2.5 kg (50%)  | 81 %  | 4   |
| Grain | Wheat, Flaked | 2.25 kg (45%) | 77 %  | 4   |
| Grain | Oats, Flaked  | 0.25 kg (5%)  | 80 %  | 2   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | East Kent Goldings    | 20 g   | 60 min | 5.1 %      |
| Boil    | Saaz (Czech Republic) | 15 g   | 15 min | 4.5 %      |

## Yeasts

| Name               | Type  | Form   | Amount | Laboratory       |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 150 ml | Fermentum Mobile |

## Extras

| Type  | Name     | Amount | Use for | Time  |
|-------|----------|--------|---------|-------|
| Spice | kolendra | 7 g    | Boil    | 5 min |
| Spice | curacao  | 20 g   | Boil    | 5 min |