

# Witbier

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **77 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (40%)	80 %	4
Adjunct	Pszenica niesłodowana	6.5 kg (52%)	75 %	3
Grain	Płatki owsiane	1 kg (8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Saaz (Czech Republic)	50 g	20 min	4.5 %

## Extras

Type	Name	Amount	Use for	Time
Herb	Kolendra	25 g	Boil	5 min
Flavor	Curacao	50 g	Boil	5 min