

witbier od Dori

- Gravity **12.6 BLG**
- ABV ---
- IBU **24**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (41.7%)	80 %	4
Grain	Pszeniczny	0.7 kg (14.6%)	85 %	4
Grain	Płatki pszeniczne	1 kg (20.8%)	85 %	3
Grain	Płatki owsiane	0.4 kg (8.3%)	85 %	3
Grain	Viking Pale Ale malt	0.7 kg (14.6%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	45 min	10 %

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	8 g	Boil	15 min
Spice	curacao	10 g	Boil	15 min
Spice	kolendra	7 g	Boil	5 min
Spice	curacao	10 g	Boil	5 min