

Witbier z lawendą

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **6**
- SRM **4.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **6.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	1 kg (53.8%)	82 %	5
Grain	Słód pszeniczny Bestmalz	0.5 kg (26.9%)	82 %	5
Grain	Weyermann - Carared	0.06 kg (3.2%)	75 %	45
Grain	Płatki pszeniczne	0.15 kg (8.1%)	85 %	3
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0.15 kg (8.1%)	70 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	6 g	0 min	4.5 %
Boil	Tettnang	12 g	0 min	4 %
Aroma (end of boil)	Saaz (Czech Republic)	6 g	55 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Wheat	Dry	11.5 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra nasiona	8 g	Primary	---
Spice	curacao	8 g	Primary	---
Spice	lawenda	8 g	Primary	---