

witomber

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **13**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Pszenica niestodowana | 2 kg (35.7%) | 75 % | 3 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 2.1 kg (37.5%) | 80 % | 4 |
| Grain | Słód pszeniczny | 1 kg (17.9%) | 82 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (8.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 10 g | 60 min | 4 % |
| Boil | Marynka | 10 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale S-33 | Wheat | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Flavor | kolendra | 10 g | Boil | 10 min |
| Flavor | curaco | 10 g | Boil | 10 min |