Witbier

- Gravity **10.4 BLG**
- ABV **---**
- IBU **18**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg *(59.5%)*	80 %	4
Grain	Oats, Flaked	1.2 kg *(28.6%)*	80 %	2
Grain	Barley, Flaked	0.4 kg *(9.5%)*	70 %	4
Grain	Wheat, Flaked	0.1 kg *(2.4%)*	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Fuggles	15 g	40 min	4.5 %
Boil	Lublin (Lubelski)	10 g	7 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	5 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	5 min
Spice	Kolendra	10 g	Boil	5 min
Spice	Curacao	20 g	Boil	5 min
Spice	Świeżo starty zest z cytryny	5 g	Boil	5 min