

Witobeer

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **19**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (50%)	85 %	4
Grain	pilzneński premium	1 kg (25%)	--- %	2
Grain	Weyermann - Pale Ale Malt	1 kg (25%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern Cross	30 g	13 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
safale WB-06	Wheat	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	25 g	Boil	15 min