

## Witbier 4 A&P v2

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **16**
- SRM **3.4**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.7 liter(s)**

### Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński            | 1.8 kg (35.6%) | 81 %  | 4   |
| Grain | Pszenica niesłodowana | 2.2 kg (43.6%) | 75 %  | 3   |
| Grain | Viking Pale Ale malt  | 0.6 kg (11.9%) | 80 %  | 5   |
| Grain | Oats, Flaked          | 0.25 kg (5%)   | 80 %  | 2   |
| Grain | Pszeniczny            | 0.2 kg (4%)    | 85 %  | 4   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 10 g   | 55 min | 12 %       |
| Boil    | lunga | 10 g   | 10 min | 12 %       |

### Yeasts

| Name                            | Type  | Form   | Amount | Laboratory       |
|---------------------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki              | Wheat | Liquid | 100 ml | Fermentum Mobile |
| Gozdawa Classic Belgian Witbier | Wheat | Dry    | 9 g    | Gozdawa          |

### Extras

| Type   | Name              | Amount | Use for | Time  |
|--------|-------------------|--------|---------|-------|
| Spice  | kolendra          | 11 g   | Boil    | 5 min |
| Flavor | skórka pomarańczy | 35 g   | Boil    | 5 min |
| Spice  | rumianek          | 1.5 g  | Boil    | 5 min |