

Witbier na próbę

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **10**
- SRM **4.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|---------------|-------|-----|
| Liquid Extract | Liquid Extract (LME) - Pale | 1 kg (32.3%) | 78 % | 16 |
| Grain | Weyermann - Pale Wheat Malt | 1 kg (32.3%) | 85 % | 5 |
| Grain | Wheat, Torrified | 1 kg (32.3%) | 79 % | 4 |
| Grain | Oats, Flaked | 0.1 kg (3.2%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 5 g | 60 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M20 Bavarian Wheat | Wheat | Dry | 11 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------------|--------|---------|--------|
| Spice | Skórka pomarańczowa gorzka | 15 g | Boil | 10 min |
| Spice | Kolendra | 10 g | Boil | 10 min |