

## #2 Wittbier

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **13**
- SRM **3.7**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (50%)	81 %	5
Grain	Płatki pszeniczne	2.25 kg (45%)	85 %	3
Grain	Płatki owsiane	0.25 kg (5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	15 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	11.8 g	Brewferm

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	7 g	Boil	5 min
Spice	curacao	20 g	Boil	5 min