

# Brett Witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **3.2**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **13.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (54.9%)	81 %	4
Adjunct	Pszenica niesłodowana	1.5 kg (33%)	75 %	3
Grain	Płatki owsiane	0.4 kg (8.8%)	85 %	3
Grain	Caramel Pale	0.15 kg (3.3%)	77 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Beersel brett	Ale	Liquid	1000 ml	TYB

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka gorzkiej pomarańczy	1 g	Boil	5 min
Flavor	Skórka słodkiej pomarańczy	1 g	Boil	5 min
Flavor	Skórka 1/2 cytryny	1 g	Boil	5 min
Spice	Kolendra	1 g	Boil	5 min