

# Weselny witbier

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **2.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **8 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **17 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.25 kg (5.4%)	85 %	3
Grain	Heidelberg	2.5 kg (53.8%)	80.5 %	2
Grain	Pszeniczny	0.65 kg (14%)	85 %	4
Adjunct	Pszenica niesłodowana	1.25 kg (26.9%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP400 - Belgian Wit Ale Yeast	Wheat	Slant	200 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra indyjska	20 g	Boil	10 min
Spice	Curacao	20 g	Boil	10 min