

# WITBIER #1

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **15**
- SRM **4.2**
- 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 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (48.4%)	82 %	4
Grain	Viking Wheat Malt	2 kg (32.3%)	83 %	5
Grain	Płatki owsiane	1.2 kg (19.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	3.7 %
Boil	Saaz (Czech Republic)	20 g	20 min	3.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	10 min
Spice	Trawa cytrynowa	20 g	Boil	10 min
Spice	Skórka pomarańczy	20 g	Boil	10 min