

Witbier

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **17**
- SRM **2.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (59.5%) | 80 % | 4 |
| Grain | Oats, Flaked | 1.2 kg (28.6%) | 80 % | 2 |
| Grain | Barley, Flaked | 0.4 kg (9.5%) | 70 % | 4 |
| Grain | Wheat, Flaked | 0.1 kg (2.4%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 20 g | 60 min | 4 % |
| Boil | Fuggles | 15 g | 40 min | 4.5 % |
| Boil | Lublin (Lubelski) | 10 g | 7 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-------|------|--------|------------|
| Wyeast - Belgian Witbier | Wheat | Dry | 5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------------------|--------|---------|-------|
| Spice | Kolendra | 10 g | Boil | 5 min |
| Spice | Curacao | 20 g | Boil | 5 min |
| Spice | Świeżo starty zest z cytryny | 5 g | Boil | 5 min |