

## Witbier 12

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **3.3**

### 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 **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

### Fermentables

| Type  | Name                   | Amount          | Yield  | EBC |
|-------|------------------------|-----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 2.25 kg (47.4%) | 80.5 % | 4   |
| Grain | Płatki pszeniczne      | 2.25 kg (47.4%) | 85 %   | 3   |
| Grain | Płatki owsiane         | 0.25 kg (5.3%)  | 85 %   | 3   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 60 min | 4 %        |

### Yeasts

| Name               | Type  | Form  | Amount | Laboratory       |
|--------------------|-------|-------|--------|------------------|
| FM20 Białe Walonki | Wheat | Slant | 150 ml | Fermentum Mobile |

### Extras

| Type  | Name     | Amount | Use for | Time  |
|-------|----------|--------|---------|-------|
| Spice | kolendra | 20 g   | Boil    | 5 min |
| Spice | curacao  | 15 g   | Boil    | 5 min |