

# Witbier

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenica niestodowana	2.5 kg (41.7%)	75 %	3
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3
Grain	Słód Pilzneński Viking Malt 3,2-4,5	2 kg (33.3%)	80 %	4
Grain	Słód pszeniczny jasny 3,5-6 EBC	1 kg (16.7%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PL goryczkowy	10 g	60 min	9.5 %
Boil	Sybilla aromatyczny	10 g	60 min	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	20 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	5 min
Spice	Curacao	20 g	Boil	5 min