

# Witbier

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **3.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.5 kg (46.3%)	80 %	4
Grain	słód pszeniczny weyermann	2 kg (37%)	80 %	4
Grain	Płatki owsiane	0.3 kg (5.6%)	85 %	3
Grain	Płatki orkiszowe	0.3 kg (5.6%)	80 %	4
Grain	płatki jęczmienne	0.3 kg (5.6%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	40 min	9.5 %
Boil	Cascade	25 g	30 min	6 %
Aroma (end of boil)	Cascade	25 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Wheat	Liquid	150 ml	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	kolendra	30 g	Boil	15 min
Flavor	curacao	50 g	Boil	15 min
Flavor	świeżę skórki pomarańczy	110 g	Boil	15 min