

Witbier

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **16**
- SRM **2.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 2.5 kg (45.5%) | 80 % | 4 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (9.1%) | 80 % | 6 |
| Grain | Płatki pszeniczne | 2 kg (36.4%) | --- % | --- |
| Grain | Słód owsiany Fawcett | 0.5 kg (9.1%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Tettnang | 40 g | 40 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale K-97 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|-------|
| Flavor | Curacao | 15 g | Boil | 3 min |
| Flavor | czerwony pieprz | 10 g | Boil | 3 min |
| Flavor | kolendra | 15 g | Boil | 3 min |
| Flavor | trawa cytrynowa | 15 g | Boil | 3 min |