

Witbier

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **12**
- SRM **4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **40.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **51.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 5 kg (45.7%) | 81 % | 5 |
| Grain | Płatki pszeniczne | 4.5 kg (41.1%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.75 kg (6.8%) | 85 % | 3 |
| Grain | Monachijski typ I 12-18 EBC Weyermann | 0.25 kg (2.3%) | 80 % | 18 |
| Adjunct | Łuska ryżowa | 0.45 kg (4.1%) | 1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Hersbrucker | 70 g | 60 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 8 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|-------|
| Spice | Skórka słodkiej pomarańczy | 50 g | Boil | 5 min |
| Spice | Kolendra | 14 g | Boil | 5 min |
| Herb | Kwiat rumianku | 2 g | Boil | 5 min |