

## Witbier#4

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **21**
- SRM **3.7**
- Style **Witbier**

### 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 **69 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	2.7 kg (48.8%)	60 %	3
Grain	Strzegom Pilzneński	2.7 kg (48.8%)	80 %	4
Grain	Płatki owsiane	0.13 kg (2.4%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Agnus	15 g	60 min	10.64 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	10 min	3.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Wheat	Slant	150 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	12 g	Boil	10 min
Spice	skórka curacao	20 g	Boil	10 min