

# witbier

- Gravity **16.6 BLG**
- ABV ---
- IBU **13**
- SRM **4.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50.8%)	80 %	4
Grain	Płatki pszeniczne	2.5 kg (42.4%)	85 %	3
Grain	Płatki owsiane	0.4 kg (6.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	20 g	60 min	5.21 %
Boil	Saaz (Czech Republic)	15 g	10 min	3.6 %
Dry Hop	Saaz (Czech Republic)	50 g	7 day(s)	2.93 %
Dry Hop	East Kent Goldings	30 g	7 day(s)	5.21 %

## Yeasts

Name	Type	Form	Amount	Laboratory
brewferm	Wheat	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	koledra	7 g	Boil	5 min
Flavor	curacao	20 g	Boil	5 min