

# Witbier

- Gravity **11.4 BLG**
- ABV ---
- IBU **20**
- SRM **3.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	2 kg (41.7%)	80.5 %	2
Grain	Pszenica niesłodowana	2 kg (41.7%)	75 %	3
Grain	Słód diastatyczny	0.4 kg (8.3%)	80 %	3
Grain	Płatki owsiane	0.4 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	3.5 %
Boil	Lublin (Lubelski)	10 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
BELGIAN WIT M21	Ale	Dry	22 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	15 g	Boil	10 min
Spice	curacao	15 g	Boil	10 min