

# Witbier Szaq

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **3.3**
- 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 **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (52.6%)	80 %	4
Grain	Płatki pszeniczne	2 kg (42.1%)	85 %	3
Grain	Płatki owsiane	0.25 kg (5.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Boil	Saaz (USA)	15 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
BELGIAN WIT M21 Mangrove Jack's	Wheat	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	5 min
Spice	curacao	20 g	Boil	5 min