

witomber

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **13**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenica niestodowana	2 kg (35.7%)	75 %	3
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.1 kg (37.5%)	80 %	4
Grain	Słód pszeniczny	1 kg (17.9%)	82 %	5
Grain	Płatki owsiane	0.5 kg (8.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	60 min	4 %
Boil	Marynka	10 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Wheat	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	kolendra	10 g	Boil	10 min
Flavor	curaco	10 g	Boil	10 min