Witbier

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **20**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.4 kg *(58.5%)*	80 %	4
Grain	Strzegom Pszeniczny	1.2 kg *(29.3%)*	81 %	6
Grain	Abbey Malt Weyermann	0.1 kg *(2.4%)*	75 %	45
Grain	Płatki owsiane	0.4 kg *(9.8%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	7 %
Boil	Perle	10 g	15 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	10 min
Spice	Kolendra	30 g	Boil	10 min