Witbier 2.0

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **3.4**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.45 kg *(53.7%)*	81 %	4
Grain	Płatki owsiane	0.25 kg *(9.3%)*	85 %	3
Grain	Pszenica niesłodowana	1 kg *(37%)*	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	4 g	60 min	18.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP400 - Belgian Wit Ale Yeast	Wheat	Slant	100 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	6 g	Boil	5 min
Spice	Skórka z 2 pomarańczy	20000 g	Boil	0 min