

Witbier

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (50%)	80 %	4
Grain	Viking Wheat Malt	1.6 kg (40%)	83 %	5
Grain	Płatki pszeniczne	0.4 kg (10%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	18 g	60 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - BW11 Bavarian Wheat	Wheat	Dry	11 g	Gozdawa

Extras

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