

## #7 witbier

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- Gravity **14 BLG**
- ABV ---
- IBU **29**
- SRM **4.3**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (40%)	81 %	4
Grain	Pszeniczny	2 kg (40%)	85 %	4
Grain	Briess - Pale Ale Malt	0.5 kg (10%)	80 %	7
Grain	płatki pszeniczne błyskawiczne	0.5 kg (10%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	10 g	60 min	9.5 %
Boil	Saaz (Czech Republic)	20 g	30 min	4.5 %
Boil	Rakau (NZ)	20 g	10 min	9.5 %
Boil	Saaz (Czech Republic)	10 g	10 min	4.5 %
Dry Hop	Rakau (NZ)	30 g	7 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	12 g	---