

#7 witbier

- Gravity **13.8 BLG**
- ABV ---
- IBU **14**
- SRM **4.6**
- 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 **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (40.8%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (40.8%) | 85 % | 4 |
| Grain | Briess - Pale Ale Malt | 0.5 kg (10.2%) | 80 % | 7 |
| Grain | Wheat, Flaked | 0.4 kg (8.2%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 20 g | 60 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 30 min | 4.5 % |

Yeasts

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