

Keto (12L)

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **24**
- SRM **2.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.3 liter(s)**
- Total mash volume **5.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 0.96 kg (44.9%) | 81 % | 4 |
| Grain | Pszenica niesłodowana | 0.48 kg (22.4%) | 60 % | 3 |
| Sugar | Ksylitol | 0.3 kg (14%) | 100 % | 1 |
| Sugar | Mleko w proszku nieodtłuszczone ;) | 0.4 kg (18.7%) | 40 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Lomik 2018 | 8 g | 60 min | 3.8 % |
| Boil | Izabella 2018 | 17 g | 60 min | 5 % |