

P11

- Gravity **12.9 BLG**
- ABV ---
- IBU **27**
- SRM **9.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Pszeniczny | 3.25 kg (92.9%) | 85 % | 4 |
| Grain | Caramel/Crystal Malt - 80L | 0.25 kg (7.1%) | 74 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|--------------|--------|--------|------------|
| First Wort | Cascade | 5 g | 70 min | 6.7 % |
| Boil | Enigma (AUS) | 5 g | 30 min | 17.2 % |
| Boil | Eureka | 10 g | 5 min | 18 % |
| Boil | Yellow Sub | 15 g | 5 min | 14 % |