

# Wit

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenica niestodowana	4 kg (42.6%)	75 %	3
Grain	Płatki owsiane	0.4 kg (4.3%)	85 %	3
Grain	Castle Malting - Pilszeński 6-rzędowy	5 kg (53.2%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	15 g	15 min	2.9 %
Boil	Willamette	50 g	60 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	100 ml	Fermentum Mobile

## Notes

- 38l, 11,5brix  
*Apr 30, 2018, 10:20 AM*