

wit pinta

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **4.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss --- %
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4 kg (62.5%) | 80 % | 7 |
| Grain | Pszeniczny | 0.5 kg (7.8%) | 79 % | 4 |
| Grain | Briess - Carapils Malt | 0.7 kg (10.9%) | 74 % | 3 |
| Grain | Płatki pszeniczne | 0.3 kg (4.7%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.1 kg (1.6%) | 60 % | 3 |
| Grain | Płatki orkiszowe | 0.4 kg (6.3%) | 60 % | 4 |
| Grain | pszenica niesłodowana | 0.4 kg (6.3%) | 60 % | --- |