

# Wit White

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **37**
- SRM **3.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2.4 kg (54.5%)	82 %	5
Grain	Strzegom Pilzneński	2 kg (45.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	15 min	8.8 %
Boil	Citra	15 g	15 min	13.5 %
Boil	Cascade	15 g	15 min	5.2 %
Boil	Mosaic	15 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis Saftbrew WB 06	Wheat	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	7 g	Boil	20 min