

# witbier

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **3.6**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (49.4%)	80 %	4
Grain	Pszeniczny	0.65 kg (16%)	85 %	4
Grain	Płatki owsiane	0.4 kg (9.9%)	85 %	3
Adjunct	Pszenica niestodowana	1 kg (24.7%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	25 g	60 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	13 g	---