

# Witbier

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- Gravity **12.2 BLG**
- ABV ---
- IBU **22**
- SRM **3.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (48.4%)	80 %	4
Grain	Strzegom pszeniczny	1 kg (16.1%)	81 %	6
Grain	Wheat, Flaked	0.8 kg (12.9%)	77 %	4
Grain	Oats, Flaked	0.4 kg (6.5%)	80 %	2
Adjunct	Wheat flour	0.4 kg (6.5%)	90 %	---
Grain	Rice, Flaked	0.4 kg (6.5%)	70 %	2
Sugar	Cukier	0.2 kg (3.2%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %