

## witbier

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **3**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód pilznenski	3 kg (66.7%)	100 %	3.5
Grain	Pszeniczny	1 kg (22.2%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (11.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %