

# Witbier

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **13**
- SRM **2.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.5 kg (15.8%)	85 %	4
Grain	Briess - Pilsen Malt	4.5 kg (47.4%)	80.5 %	2
Grain	Płatki owsiane	0.5 kg (5.3%)	60 %	3
Grain	Pszenica niesłodowana	3 kg (31.6%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	10 g	60 min	5 %
Boil	Hallertau Tradition	10 g	50 min	5 %
Boil	Hallertau Tradition	10 g	40 min	5 %
Boil	Hallertau Tradition	10 g	30 min	5 %
Boil	Hallertau Blanc	5 g	20 min	11 %
Boil	Hallertau Blanc	5 g	10 min	11 %
Whirlpool	Hallertau Blanc	20 g	0 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34-70	Lager	Dry	20 g	---