

# Witbier

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- Gravity **14.5 BLG**
- ABV ---
- IBU **14**
- SRM **3.7**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (44.4%)	80 %	4
Adjunct	Pszenica niesłodowana	4 kg (44.4%)	75 %	3
Grain	Płatki owsiane	1 kg (11.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	20 g	0 min	12 %
Boil	East Kent Goldings	40 g	60 min	5.1 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	10 min	4.5 %