

# witbier

- Gravity **9.1 BLG**
- ABV ---
- IBU **42**
- SRM **2.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2 kg (61.5%)	80.5 %	2
Grain	Weyermann pszeniczny jasny	1 kg (30.8%)	80 %	6
Grain	Barley, Flaked	0.25 kg (7.7%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Goldings	30 g	20 min	4.5 %
Boil	Styrian Goldings	10 g	75 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	75 min	4.5 %
Aroma (end of boil)	Styrian Goldings	20 g	85 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	85 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew