

# Witbier

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **16**
- SRM **3.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (51%)	80 %	5
Grain	Pszeniczny	2 kg (40.8%)	85 %	4
Grain	Płatki owsiane	0.4 kg (8.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	11 %
Aroma (end of boil)	Chinook	20 g	5 min	11 %