

WITBIER / WHITE IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **49**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Płatki owsiane | 0.5 kg (11.9%) | 85 % | 3 |
| Grain | Pilzneński | 1.7 kg (40.5%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (47.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 15 min | 4 % |
| Boil | Marynka | 30 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 14 g | Fermentis |