witbier

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **17**
- SRM **2.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg *(45.5%)*	81 %	4
Grain	Pszeniczny	0.6 kg *(18.2%)*	85 %	4
Grain	Pszenica niesłodowana	0.6 kg *(18.2%)*	75 %	3
Grain	Weyermann - Carapils	0.3 kg *(9.1%)*	78 %	4
Grain	Słód owsiany Fawcett	0.3 kg *(9.1%)*	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	zula	20 g	60 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	1000 ml	Fermentum Mobile