

## Wit

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **3.6**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

### Fermentables

| Type  | Name                                   | Amount        | Yield | EBC |
|-------|----------------------------------------|---------------|-------|-----|
| Grain | Pszenica niesłodowana                  | 4 kg (42.6%)  | 75 %  | 3   |
| Grain | Płatki owsiane                         | 0.4 kg (4.3%) | 85 %  | 3   |
| Grain | Castle Malting - Pilznieński 6-rzędowy | 5 kg (53.2%)  | 80 %  | 5   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 15 g   | 15 min | 2.9 %      |
| Boil    | Willamette            | 50 g   | 60 min | 5.4 %      |

### Yeasts

| Name               | Type  | Form   | Amount | Laboratory       |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 100 ml | Fermentum Mobile |

### Notes

- 38l, 11,5brix  
*Apr 30, 2018, 10:20 AM*