

Witbier 2018

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **16**
- SRM **---**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg (niemcy)	2.8 kg (52.8%)	--- %	---
Grain	Pszeniczny jasny (vikng malt)	1.8 kg (34%)	--- %	---
Grain	Carapils (niemcy)	0.2 kg (3.8%)	--- %	---
Grain	Płatki owsiane	0.5 kg (9.4%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	15 g	50 min	8 %
Boil	Motueka	10 g	15 min	8 %