WIT

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg *(40%)*	80 %	4
Grain	Strzegom Pszeniczny	1 kg *(20%)*	81 %	6
Adjunct	Pszenica niesłodowana	1 kg *(20%)*	75 %	3
Grain	Płatki orkiszowe	0.4 kg *(8%)*	60 %	4
Grain	Płatki owsiane	0.6 kg *(12%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7 %