

## Witbier

- Gravity **14.5 BLG**
- ABV ---
- IBU **14**
- SRM **3.7**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Fermentables

| Type    | Name                  | Amount       | Yield | EBC |
|---------|-----------------------|--------------|-------|-----|
| Grain   | Strzegom Pilzneński   | 4 kg (44.4%) | 80 %  | 4   |
| Adjunct | Pszenica niesłodowana | 4 kg (44.4%) | 75 %  | 3   |
| Grain   | Płatki owsiane        | 1 kg (11.1%) | 85 %  | 3   |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Aroma (end of boil) | Citra                 | 20 g   | 0 min  | 12 %       |
| Boil                | East Kent Goldings    | 40 g   | 60 min | 5.1 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g   | 10 min | 4.5 %      |