

## WB06

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **11**
- SRM **3.9**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **53.5 liter(s)**
- Total mash volume **64.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5.2 kg (48.6%)	85 %	4
Grain	Strzegom Pale Ale	5 kg (46.7%)	79 %	6
Grain	Cara-Pils/Dextrine	0.5 kg (4.7%)	72 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mount Hood	40 g	60 min	5.5 %
Boil	Mount Hood	35 g	1 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Dry	20 g	---