

## wit pinta

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **4.6**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss --- %
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **28.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (62.5%)	80 %	7
Grain	Pszeniczny	0.5 kg (7.8%)	79 %	4
Grain	Briess - Carapils Malt	0.7 kg (10.9%)	74 %	3
Grain	Płatki pszeniczne	0.3 kg (4.7%)	60 %	3
Grain	Płatki owsiane	0.1 kg (1.6%)	60 %	3
Grain	Płatki orkiszowe	0.4 kg (6.3%)	60 %	4
Grain	pszenica niesłodowana	0.4 kg (6.3%)	60 %	---