

# witbier

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU ---
- SRM **3.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2 kg (55.6%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	1.3 kg (36.1%)	85 %	5
Grain	Płatki pszeniczne	0.2 kg (5.6%)	85 %	3
Grain	Płatki owsiane	0.1 kg (2.8%)	85 %	3

## Extras

Type	Name	Amount	Use for	Time
Herb	kolendra	20 g	Boil	15 min