

# Witbier

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **3.6**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (40.1%)	81 %	4
Grain	Strzegom Monachijski typ II	0.09 kg (1.6%)	79 %	22
Grain	Pszeniczny	0.7 kg (12.7%)	85 %	4
Grain	Płatki pszeniczne	2 kg (36.5%)	85 %	3
Grain	Płatki owsiane	0.5 kg (9.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	23.57 g	60 min	5 %
Aroma (end of boil)	Lublin (Lubelski)	23.57 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
3944	Ale	Slant	157.14 ml	---