

# WITBIER / WHITE IPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **49**
- SRM **3.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

| Type  | Name           | Amount         | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Płatki owsiane | 0.5 kg (11.9%) | 85 %  | 3   |
| Grain | Pilznieński    | 1.7 kg (40.5%) | 81 %  | 4   |
| Grain | Pszeniczny     | 2 kg (47.6%)   | 85 %  | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 25 g   | 15 min | 4 %        |
| Boil    | Marynka           | 30 g   | 60 min | 10 %       |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 14 g   | Fermentis  |