

Witbier2020

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **14**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.8 kg (50.2%)	80 %	4
Grain	Pszenica niesłodowana	2.5 kg (44.8%)	75 %	3
Grain	Płatki owsiane	0.28 kg (5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	30 ml	Fermentum Mobile