

# Witbir z Voss

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **3.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Pszenica niesłodowana	1 kg (16.1%)	75 %	3
Grain	Pilzneński	4 kg (64.5%)	81 %	3
Grain	Pszeniczny	1 kg (16.1%)	85 %	4
Grain	Diastatyczny	0.2 kg (3.2%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	16.8 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	15 g	5 min	16.8 %
Whirlpool	Citra	25 g	---	14.2 %
Whirlpool	Chinook	25 g	---	10 %
Whirlpool	Centennial	25 g	---	9.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM	Ale	Slant	100 ml	---