

BA Witbier

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **15**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **11.1 liter(s)**
- Trub loss **8 %**
- Size with trub loss **12.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **25 %/h**
- Boil size **18 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **11.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|-----------------|--------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 1.25 kg (47.7%) | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 0.65 kg (24.8%) | 80 % | 6 |
| Grain | Płatki pszeniczne | 0.25 kg (9.5%) | 85 % | 3 |
| Grain | Viking Pale Ale malt | 0.47 kg (17.9%) | 80.3 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Willamette | 5 g | 60 min | 5 % |
| Boil | Willamette | 15 g | 15 min | 5 % |
| Boil | Sterling | 15 g | 5 min | 4.5 % |