

## Keto (12L)

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **24**
- SRM **2.3**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.3 liter(s)**
- Total mash volume **5.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.96 kg (44.9%)	81 %	4
Grain	Pszenica niesłodowana	0.48 kg (22.4%)	60 %	3
Sugar	Ksylitol	0.3 kg (14%)	100 %	1
Sugar	Mleko w proszku nieodtłuszczone ;)	0.4 kg (18.7%)	40 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik 2018	8 g	60 min	3.8 %
Boil	Izabella 2018	17 g	60 min	5 %