

WB06

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **11**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **53.5 liter(s)**
- Total mash volume **64.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pszeniczny | 5.2 kg (48.6%) | 85 % | 4 |
| Grain | Strzegom Pale Ale | 5 kg (46.7%) | 79 % | 6 |
| Grain | Cara-Pils/Dextrine | 0.5 kg (4.7%) | 72 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Mount Hood | 40 g | 60 min | 5.5 % |
| Boil | Mount Hood | 35 g | 1 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| wb-06 | Wheat | Dry | 20 g | --- |