WIT

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **14**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	2.6 kg *(41.9%)*	85 %	3
Grain	Płatki owsiane	0.5 kg *(8.1%)*	85 %	3
Grain	BESTMALZ - Best Pilsen	3.1 kg *(50%)*	80.5 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.8 %
Boil	Saaz (Czech Republic)	20 g	15 min	3.76 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.