

WIT

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (40%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1 kg (20%) | 81 % | 6 |
| Adjunct | Pszenica niesłodowana | 1 kg (20%) | 75 % | 3 |
| Grain | Płatki orkiszowe | 0.4 kg (8%) | 60 % | 4 |
| Grain | Płatki owsiane | 0.6 kg (12%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 7 % |