

Witbier

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **14**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (48.2%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 2 kg (48.2%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.15 kg (3.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 6 g | 60 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 15 min | 4 % |
| Boil | Tradition | 9 g | 60 min | 5.9 % |