

# Witbier

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (49.2%)	81 %	4
Grain	Płatki pszeniczne	2.8 kg (45.9%)	85 %	3
Grain	Płatki owsiane	0.3 kg (4.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Boil	Marynka	15 g	20 min	10 %