

# Witbier

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **3.6**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński                  | 2.2 kg (40.1%) | 81 %  | 4   |
| Grain | Strzegom Monachijski typ II | 0.09 kg (1.6%) | 79 %  | 22  |
| Grain | Pszeniczny                  | 0.7 kg (12.7%) | 85 %  | 4   |
| Grain | Płatki pszeniczne           | 2 kg (36.5%)   | 85 %  | 3   |
| Grain | Płatki owsiane              | 0.5 kg (9.2%)  | 85 %  | 3   |

## Hops

| Use for             | Name              | Amount  | Time   | Alpha acid |
|---------------------|-------------------|---------|--------|------------|
| Boil                | Cascade           | 23.57 g | 60 min | 5 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 23.57 g | 10 min | 4 %        |

## Yeasts

| Name | Type | Form  | Amount    | Laboratory |
|------|------|-------|-----------|------------|
| 3944 | Ale  | Slant | 157.14 ml | ---        |