

Witbir2

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **23**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (53.6%)	81 %	4
Grain	Pszeniczny	1 kg (17.9%)	85 %	4
Grain	Płatki pszeniczne	1.2 kg (21.4%)	85 %	3
Grain	Płatki owsiane	0.4 kg (7.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Lublin (Lubelski)	30 g	40 min	4 %