

## witbier

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **3.6**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

### Fermentables

| Type    | Name                     | Amount        | Yield | EBC |
|---------|--------------------------|---------------|-------|-----|
| Grain   | Strzegom Pilzneński      | 2 kg (49.4%)  | 80 %  | 4   |
| Grain   | Pszeniczny               | 0.65 kg (16%) | 85 %  | 4   |
| Grain   | Płatki owsiane           | 0.4 kg (9.9%) | 85 %  | 3   |
| Adjunct | Pszenica<br>niesłodowana | 1 kg (24.7%)  | 75 %  | 3   |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Centennial | 25 g   | 60 min | 8.9 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale  | Dry  | 13 g   | ---        |