

**aw**

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- Gravity **13.8 BLG**
- ABV ---
- IBU **37**
- SRM **3.6**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.3 kg (40.6%)	85 %	4
Grain	Oats, Flaked	0.3 kg (9.4%)	80 %	2
Grain	Wheat, Flaked	0.3 kg (9.4%)	77 %	4
Grain	Briess - Pilsen Malt	1.3 kg (40.6%)	80.5 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	5 g	60 min	6 %
Aroma (end of boil)	Cascade	20 g	15 min	6 %
Aroma (end of boil)	Amarillo	15 g	15 min	9.5 %
Aroma (end of boil)	Mosaic	10 g	15 min	10 %
Dry Hop	Cascade	25 g	4 day(s)	6 %
Dry Hop	Amarillo	15 g	4 day(s)	9.5 %
Dry Hop	Mosaic	15 g	4 day(s)	10 %