

## witbier

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU ---
- SRM **4**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 |
|---------|-----------------------|---------------|-------|-----|
| Adjunct | Pszenica niestodowana | 3 kg (48.4%)  | 75 %  | 3   |
| Grain   | Pilzneński            | 2 kg (32.3%)  | 81 %  | 4   |
| Grain   | Słód owsiany Fawcett  | 1 kg (16.1%)  | 61 %  | 5   |
| Grain   | zakwaszający          | 0.2 kg (3.2%) | 10 %  | --- |