

Witbier

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU ---
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 2.5 kg (58.1%) | 80 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 1.3 kg (30.2%) | 82 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (11.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Mash | Willamette | 40 g | 60 min | 5 % |
| Mash | Willamette | 15 g | 15 min | 5 % |
| Mash | Sterling | 15 g | 15 min | 4.5 % |
| Mash | Sterling | 15 g | 5 min | 4.5 % |