

witbier

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **17**
- SRM **2.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilznieński | 1.5 kg (45.5%) | 81 % | 4 |
| Grain | Pszeniczny | 0.6 kg (18.2%) | 85 % | 4 |
| Grain | Pszenica niesłodowana | 0.6 kg (18.2%) | 75 % | 3 |
| Grain | Weyermann - Carapils | 0.3 kg (9.1%) | 78 % | 4 |
| Grain | Słód owsiany Fawcett | 0.3 kg (9.1%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|--------|------------|
| Boil | zula | 20 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|---------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 1000 ml | Fermentum Mobile |