

2 pszeniczne

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **12**
- SRM **4.1**
- 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 **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Cara Blonde - Castle Malting	0.4 kg (9.1%)	78 %	20
Grain	Wheat Blanc - Castle Malting	2 kg (45.5%)	78 %	5.5
Grain	Castle Malting - Pilznieński 2-rzędowy	2 kg (45.5%)	80 %	3.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spält	15 g	60 min	5.5 %
Boil	Tettnang	10 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11.5 g	Fermentis