

BA Witbier

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **15**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **11.1 liter(s)**
- Trub loss **8 %**
- Size with trub loss **12.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **25 %/h**
- Boil size **18 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **11.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	1.25 kg (47.7%)	81 %	4
Grain	Weyermann pszeniczny jasny	0.65 kg (24.8%)	80 %	6
Grain	Płatki pszeniczne	0.25 kg (9.5%)	85 %	3
Grain	Viking Pale Ale malt	0.47 kg (17.9%)	80.3 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	5 g	60 min	5 %
Boil	Willamette	15 g	15 min	5 %
Boil	Sterling	15 g	5 min	4.5 %