

# Białas

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- Gravity **11.2 BLG**
- ABV ---
- IBU **20**
- SRM **3.6**
- 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 **3.2 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (45.5%)	80 %	4
Grain	Słód pszeniczny Bestmalz	2 kg (45.5%)	82 %	5
Grain	Strzegom Pale Ale	0.4 kg (9.1%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior Queen UK	15 g	10 min	6.3 %
Boil	Lemon drop	20 g	10 min	4.6 %
Boil	Mosaic	10 g	10 min	12 %
Boil	Citra	10 g	15 min	12.5 %