

## P11

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- Gravity **12.9 BLG**
- ABV ---
- IBU **27**
- SRM **9.8**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.25 kg (92.9%)	85 %	4
Grain	Caramel/Crystal Malt - 80L	0.25 kg (7.1%)	74 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Cascade	5 g	70 min	6.7 %
Boil	Enigma (AUS)	5 g	30 min	17.2 %
Boil	Eureka	10 g	5 min	18 %
Boil	Yellow Sub	15 g	5 min	14 %