

## Wit

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU ---
- SRM **3.4**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilszeński 6-rzędowy	1 kg (29.4%)	80 %	5
Grain	Pszeniczny	1.5 kg (44.1%)	85 %	4
Grain	Płatki orkiszowe	0.4 kg (11.8%)	80 %	4
Adjunct	Pszenica niestodowana	0.5 kg (14.7%)	75 %	3