

# WIT

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **14**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Płatki pszeniczne      | 2.6 kg (41.9%) | 85 %   | 3   |
| Grain | Płatki owsiane         | 0.5 kg (8.1%)  | 85 %   | 3   |
| Grain | BESTMALZ - Best Pilsen | 3.1 kg (50%)   | 80.5 % | 4   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | East Kent Goldings    | 20 g   | 60 min | 5.8 %      |
| Boil    | Saaz (Czech Republic) | 20 g   | 15 min | 3.76 %     |