

Witbier

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **14**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (48.2%)	80 %	4
Grain	Płatki pszeniczne	2 kg (48.2%)	85 %	3
Grain	Płatki owsiane	0.15 kg (3.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	6 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	15 min	4 %
Boil	Tradition	9 g	60 min	5.9 %