

# Witbier

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **54 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (35.7%)	82 %	4
Grain	Płatki pszeniczne	5 kg (35.7%)	85 %	3
Grain	Płatki owsiane	2 kg (14.3%)	85 %	3
Grain	Pszeniczny	0.5 kg (3.6%)	85 %	4
Grain	Carared	0.2 kg (1.4%)	75 %	39
Sugar	Candi Sugar, Clear	0.5 kg (3.6%)	78.3 %	2
Grain	Weyermann - Acidulated Malt	0.8 kg (5.7%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	120 g	60 min	3.6 %