

# Witbier

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **24**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **14.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	1.3 kg (61.9%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	0.6 kg (28.6%)	85 %	5
Grain	Płatki pszeniczne	0.2 kg (9.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	15 g	60 min	5 %
Boil	Sterling	8 g	15 min	4.5 %
Boil	Sterling	7 g	5 min	4.5 %
Boil	Willamette	5 g	15 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	5.75 g	Fermentis