

# Witbier

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **17**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3.5 kg (76.1%)	81 %	4
Grain	Pszeniczny	0.5 kg (10.9%)	85 %	4
Grain	Płatki pszeniczne	0.3 kg (6.5%)	60 %	3
Grain	Płatki owsiane	0.3 kg (6.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %
Boil	East Kent Goldings	20 g	60 min	5.1 %