

# WITBIER - BIAŁY PIES

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (58.1%)	85 %	4
Grain	Weyermann pszeniczny jasny	1.3 kg (30.2%)	85 %	6
Grain	Płatki pszeniczne	0.5 kg (11.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	30 g	60 min	5 %
Boil	Willamette	10 g	20 min	5 %
Boil	Saaz (Czech Republic)	15 g	20 min	4.5 %

## Notes

- skórka słodkiej pomarańczy i gorzkiej, kolendra  
*Aug 6, 2017, 10:36 PM*