

WITBIER / WHITE IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **49**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.5 kg (11.9%)	85 %	3
Grain	Pilzneński	1.7 kg (40.5%)	81 %	4
Grain	Pszeniczny	2 kg (47.6%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	15 min	4 %
Boil	Marynka	30 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	14 g	Fermentis