

# Witbier

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilznieński       | 3 kg (49.2%)   | 81 %  | 4   |
| Grain | Płatki pszeniczne | 2.8 kg (45.9%) | 85 %  | 3   |
| Grain | Płatki owsiane    | 0.3 kg (4.9%)  | 85 %  | 3   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 30 g   | 60 min | 5.1 %      |
| Boil    | Marynka            | 15 g   | 20 min | 10 %       |