

# Witbier

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU ---
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.5 kg (58.1%)	80 %	4
Grain	Słód pszeniczny Bestmalz	1.3 kg (30.2%)	82 %	5
Grain	Płatki pszeniczne	0.5 kg (11.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Willamette	40 g	60 min	5 %
Mash	Willamette	15 g	15 min	5 %
Mash	Sterling	15 g	15 min	4.5 %
Mash	Sterling	15 g	5 min	4.5 %