

# witbier

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **3.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (52.1%)	80 %	4
Adjunct	Pszenica niesłodowana	2 kg (41.7%)	75 %	3
Grain	Oats, Flaked	0.3 kg (6.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	0 min	4 %