

Witbier

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **3.6**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.2 kg (40.1%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.09 kg (1.6%) | 79 % | 22 |
| Grain | Pszeniczny | 0.7 kg (12.7%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 2 kg (36.5%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (9.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|---------|--------|------------|
| Boil | Cascade | 23.57 g | 60 min | 5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 23.57 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|-----------|------------|
| 3944 | Ale | Slant | 157.14 ml | --- |