

Witbier

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **13**
- SRM **2.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|--------|-----|
| Grain | Pszeniczny | 1.5 kg (15.8%) | 85 % | 4 |
| Grain | Briess - Pilsen Malt | 4.5 kg (47.4%) | 80.5 % | 2 |
| Grain | Płatki owsiane | 0.5 kg (5.3%) | 60 % | 3 |
| Grain | Pszenica niesłodowana | 3 kg (31.6%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 10 g | 60 min | 5 % |
| Boil | Hallertau Tradition | 10 g | 50 min | 5 % |
| Boil | Hallertau Tradition | 10 g | 40 min | 5 % |
| Boil | Hallertau Tradition | 10 g | 30 min | 5 % |
| Boil | Hallertau Blanc | 5 g | 20 min | 11 % |
| Boil | Hallertau Blanc | 5 g | 10 min | 11 % |
| Whirlpool | Hallertau Blanc | 20 g | 0 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| W34-70 | Lager | Dry | 20 g | --- |