

Witbir2

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **23**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (53.6%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (17.9%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 1.2 kg (21.4%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (7.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 30 g | 40 min | 4 % |