

## WB06

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **11**
- SRM **3.9**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **53.5 liter(s)**
- Total mash volume **64.2 liter(s)**

### Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pszeniczny         | 5.2 kg (48.6%) | 85 %  | 4   |
| Grain | Strzegom Pale Ale  | 5 kg (46.7%)   | 79 %  | 6   |
| Grain | Cara-Pils/Dextrine | 0.5 kg (4.7%)  | 72 %  | 4   |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Mount Hood | 40 g   | 60 min | 5.5 %      |
| Boil    | Mount Hood | 35 g   | 1 min  | 5.5 %      |

### Yeasts

| Name  | Type  | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| wb-06 | Wheat | Dry  | 20 g   | ---        |