

## Wichtus na 14 litrow

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **3.9**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.4 kg (43.7%)	82 %	4
Grain	Viking Wheat Malt	1 kg (31.3%)	83 %	5
Grain	Briess DME - Bavarian Wheat	0.6 kg (18.7%)	80 %	6
Grain	Oats, Flaked	0.2 kg (6.3%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	50 min	5.5 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WL550	Wheat	Slant	200 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Spice	curacao	10 g	Boil	15 min
Spice	kolendra	7 g	Boil	5 min
Spice	curacao	10 g	Boil	5 min
Spice	kolendra	8 g	Boil	15 min
Spice	skórka pomarańczy	15 g	Boil	15 min