

## wit

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **17**
- SRM **3.2**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **3 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (51.3%)	81 %	4
Grain	Pszenica niesłodowana	2.5 kg (42.7%)	75 %	3
Grain	owies	0.35 kg (6%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Boil	East Kent Goldings	15 g	15 min	5.1 %

### Extras

Type	Name	Amount	Use for	Time
Spice	cuaracao	25 g	Boil	10 min
Spice	kolendra	21 g	Boil	5 min