

# witek

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **30.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (46.2%)	82 %	4
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Płatki pszeniczne	1 kg (15.4%)	85 %	3
Grain	Pszenica niesłodowana	1.5 kg (23.1%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	7 %
Boil	Magnum	10 g	15 min	13.5 %
Boil	Cascade	10 g	30 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	suszona skorka pomaranczowa	30 g	Boil	15 min
Spice	skorka cytryna	20 g	Boil	15 min
Spice	kolendra	20 g	Boil	15 min