

# Witek

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- Gravity **13.8 BLG**
- ABV ---
- IBU **14**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.6 kg (50%)	80 %	4
Grain	Płatki pszeniczne	1.2 kg (37.5%)	85 %	3
Grain	Płatki owsiane	0.4 kg (12.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	15 g	60 min	4.5 %
Aroma (end of boil)	Lublin (Lubelski)	5 g	15 min	4 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka pomarańczy	15 g	Boil	5 min
Spice	Kolendra	8 g	Boil	5 min