

## Witek v.2.0

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- 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 **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (49.5%)	80 %	4
Grain	Płatki pszeniczne	1.7 kg (33.7%)	85 %	3
Grain	Płatki owsiane	0.3 kg (5.9%)	85 %	3
Grain	Weyermann - Acidulated Malt	0.1 kg (2%)	80 %	6
Grain	Weyermann pszeniczny jasny	0.3 kg (5.9%)	80 %	6
Grain	cookiee Viking	0.15 kg (3%)	80 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	20 min	4 %
Boil	Saaz (Czech Republic)	25 g	60 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	150 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	12 g	Boil	5 min
Spice	curacao	20 g	Boil	5 min
Flavor	skorka pomaranczy 2 szt	30 g	Boil	5 min
Flavor	skorka cytryny	10 g	Boil	5 min
Herb	rumianek	1.75 g	Boil	5 min