

# Witkacy

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **17**
- SRM **3.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (50%)	85 %	4
Grain	Strzegom Pilzneński	2 kg (50%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	5 g	50 min	17 %
Boil	Hersbrucker	15 g	50 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP400 - Belgian Wit Ale Yeast	Wheat	Dry	10 g	lallemand

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	15 g	Boil	15 min
Spice	kolędra indyjska	15 g	Boil	15 min
Spice	skórka cytrynowa	15 g	Boil	15 min