

Witold klasyczny

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **16**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilznieński | 4 kg (38.1%) | 81 % | 4 |
| Grain | Pszeniczny | 4.5 kg (42.9%) | 85 % | 4 |
| Grain | Słód owsiany Fawcett | 2 kg (19%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Herkules | 20 g | 40 min | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Brewferm Blanche | Wheat | Dry | 18 g | Brewferm |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------------------------|--------|---------|-------|
| Spice | Kolendra | 50 g | Boil | 5 min |
| Spice | Curacao | 40 g | Boil | 5 min |
| Spice | Skórki pomarańczy i cytryn świeże | 200 g | Boil | 5 min |