Witek B

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg *(51.3%)*	81 %	4
Adjunct	Pszenica niesłodowana	2.5 kg *(32.1%)*	75 %	3
Grain	Pszeniczny	1.3 kg *(16.7%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	35 g	60 min	5.6 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	15 min	3 %

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórki gorzkiej pomarańczy Curacao	40 g	Boil	5 min
Flavor	Kolendra	25 g	Boil	5 min
Herb	Trawa cytrynowa	25 g	Boil	5 min