

# Lazy Wit

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **23**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.2 kg (50%)	81 %	4
Grain	Płatki pszeniczne	0.7 kg (29.2%)	85 %	3
Grain	Płatki owsiane	0.3 kg (12.5%)	85 %	3
Grain	Strzegom Monachijski typ II	0.2 kg (8.3%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	30 min	11 %
Whirlpool	Cascade	20 g	20 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	8 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	10 min
Spice	Skórka pomarańczy	20 g	Boil	10 min