

# Mały Witek, No. 1 ŚKPD

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **16**
- SRM **3.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński soufflet	2 kg (47.6%)	81 %	4
Grain	Pszeniczny	0.1 kg (2.4%)	85 %	4
Adjunct	Pszenica niesłodowana	2 kg (47.6%)	75 %	3
Grain	Strzegom Monachijski typ I	0.1 kg (2.4%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Golding-	14.6 g	60 min	6 %
Boil	Northern Brewer GER-	6.2 g	60 min	9.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gęstwa kolsh	Wheat	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	8 g	Boil	5 min
Spice	curacao	20 g	Boil	5 min
Herb	rumianek	3 g	Boil	5 min