

Mały Witek v2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **3.4**
- 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 **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński soufflet | 2 kg (46.5%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (11.6%) | 85 % | 4 |
| Adjunct | Pszenica niesłodowana | 1.5 kg (34.9%) | 75 % | 3 |
| Grain | Strzegom Monachijski typ II | 0.2 kg (4.7%) | 79 % | 22 |
| Grain | Weyermann - Carapils | 0.1 kg (2.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | lunga (PL) | 10 g | 60 min | 11 % |
| Boil | Fusion (UK) | 10 g | 60 min | 4.57 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|-------|-------|--------|------------|
| gęstwa k97 | Wheat | Slant | 500 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 |