

## 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