

# WIT

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **34**
- SRM **4.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (38.5%)	81 %	4
Grain	Pszeniczny	2 kg (30.8%)	85 %	4
Grain	Płatki pszeniczne	1 kg (15.4%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3
Grain	Płatki orkiszowe	0.5 kg (7.7%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Citra	15 g	15 min	12 %
Aroma (end of boil)	Citra	15 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew k-97	Wheat	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	15 g	Boil	15 min
Spice	kolendra	10 g	Boil	15 min
Spice	skórka słodkiej pomarańczy	15 g	Boil	15 min
Spice	curacao	25 g	Boil	5 min
Spice	kolendra	10 g	Boil	5 min
Spice	skórka słodkiej pomarańczy	25 g	Boil	5 min

## Notes

- prototyp-nie testowany  
*Mar 26, 2018, 10:49 PM*