

# WITamy

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **3.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (46.9%)	75 %	4
Grain	Płatki pszeniczne	1.1 kg (34.4%)	75 %	3
Grain	Płatki owsiane	0.4 kg (12.5%)	75 %	3
Grain	Żytni	0.2 kg (6.3%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	8 g	50 min	4.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	10 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	6.5 g	Boil	10 min
Flavor	Skórka pomarańczowa	10 g	Boil	10 min
Flavor	Skórka cytryny	10 g	Boil	10 min
Flavor	Kolendra	10 g	Boil	10 min

## Notes

- 11.5 BLG przed gotowaniem 12.5 L.  
9 l po gotowaniu 12.5 blg  
11.7 l 11.5 BLG po gotowaniu z dolaniem wody.  
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