

# Witek

---

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **12**
- SRM **3.3**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (58.1%)	82 %	4
Grain	Barley, Flaked	1.5 kg (34.9%)	70 %	4
Grain	Oats, Flaked	0.3 kg (7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kazbek	30 g	30 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	10 min
Spice	Kolendra	15 g	Boil	10 min