

Witek

- Gravity **13.8 BLG**
- ABV ---
- IBU **14**
- SRM **3.6**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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 | 1.6 kg (50%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 1.2 kg (37.5%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (12.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Hallertau | 15 g | 60 min | 4.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 5 g | 15 min | 4 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|-------|
| Flavor | Skórka pomarańczy | 15 g | Boil | 5 min |
| Spice | Kolendra | 8 g | Boil | 5 min |