

## Witek B

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **3.5**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | Pilznieński           | 4 kg (51.3%)   | 81 %  | 4   |
| Adjunct | Pszenica niesłodowana | 2.5 kg (32.1%) | 75 %  | 3   |
| Grain   | Pszeniczny            | 1.3 kg (16.7%) | 85 %  | 4   |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Hallertau Tradition   | 35 g   | 60 min | 5.6 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g   | 15 min | 3 %        |

### Extras

| Type   | Name                               | Amount | Use for | Time  |
|--------|------------------------------------|--------|---------|-------|
| Flavor | Skórki gorzkiej pomarańczy Curacao | 40 g   | Boil    | 5 min |
| Flavor | Kolendra                           | 25 g   | Boil    | 5 min |
| Herb   | Trawa cytrynowa                    | 25 g   | Boil    | 5 min |