

## Witold klasyczny 2

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- 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 **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 **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Pszenica niesłodowana	0.7 kg (23.3%)	75 %	3
Grain	Słód owsiany Fawcett	0.3 kg (10%)	61 %	5
Grain	Pilznieński	1.5 kg (50%)	81 %	4
Grain	Pszeniczny	0.5 kg (16.7%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	10 g	60 min	7 %
Boil	Hallertau Tradition	10 g	5 min	5 %

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	8 g	Boil	5 min
Spice	skłejra	15 g	Boil	5 min