

# Witovit

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **13**
- SRM **4.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	5 kg (50%)	81 %	4
Grain	Wheat, Flaked	3 kg (30%)	77 %	4
Liquid Extract	WES ekstrakt słodowy jasny	1.5 kg (15%)	80 %	4
Grain	Oats, Flaked	0.5 kg (5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's - Belgian Wit M21	Wheat	Dry	20 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Spice	Trawa cytrynowa	40 g	Boil	5 min
Spice	Skórka cytryny	20 g	Boil	5 min
Spice	Skórka cytryny	20 g	Secondary	5 day(s)