

# Witt

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **8**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.75 kg (63.8%)	81 %	4
Grain	Pszenica niesłodowana	1.88 kg (32%)	75 %	3
Grain	Płatki owsiane	0.25 kg (4.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	12.5 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	150 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka z pomarańczy	225 g	Boil	2 min
Flavor	Skórka z cytryny	50 g	Boil	2 min
Spice	Kolendra	12.5 g	Boil	2 min