

Mały Witek, No. 1 ŚKPD

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **16**
- SRM **3.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|---------------|-------|-----|
| Grain | Pilzneński soufflet | 2 kg (47.6%) | 81 % | 4 |
| Grain | Pszeniczny | 0.1 kg (2.4%) | 85 % | 4 |
| Adjunct | Pszenica niesłodowana | 2 kg (47.6%) | 75 % | 3 |
| Grain | Strzegom Monachijski typ I | 0.1 kg (2.4%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | East Kent Golding- | 14.6 g | 60 min | 6 % |
| Boil | Northern Brewer GER- | 6.2 g | 60 min | 9.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|-------|--------|------------|
| gęstwa kolsh | Wheat | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | kolendra | 8 g | Boil | 5 min |
| Spice | curacao | 20 g | Boil | 5 min |
| Herb | rumianek | 3 g | Boil | 5 min |