

# Witek

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **19**
- SRM **2.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.6 liter(s)**
- Total mash volume **4.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Extra Pale Premium Pilsner Malt	1 kg (45.5%)	81 %	2.5
Adjunct	Pszenica niesłodowana	1 kg (45.5%)	75 %	3
Grain	Płatki owsiane	0.2 kg (9.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Hallertau Mittelfruh	8 g	15 min	5.6 %
Aroma (end of boil)	Styrian Golding	15 g	15 min	3.6 %
Boil	Hallertau Mittelfruh	7 g	60 min	5.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3944 Belgian Witbier	Ale	Liquid	125 ml	Wyeast Labs