

# Witold klasyczny

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **16**
- SRM **3.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilznieński          | 4 kg (38.1%)   | 81 %  | 4   |
| Grain | Pszeniczny           | 4.5 kg (42.9%) | 85 %  | 4   |
| Grain | Słód owsiany Fawcett | 2 kg (19%)     | 61 %  | 5   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Herkules | 20 g   | 40 min | 17 %       |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Brewferm Blanche | Wheat | Dry  | 18 g   | Brewferm   |

## Extras

| Type  | Name                              | Amount | Use for | Time  |
|-------|-----------------------------------|--------|---------|-------|
| Spice | Kolendra                          | 50 g   | Boil    | 5 min |
| Spice | Curacao                           | 40 g   | Boil    | 5 min |
| Spice | Skórki pomarańczy i cytryn świeże | 200 g  | Boil    | 5 min |