

# Lazy Wit

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **23**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.8 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński                  | 1.2 kg (50%)   | 81 %  | 4   |
| Grain | Płatki pszeniczne           | 0.7 kg (29.2%) | 85 %  | 3   |
| Grain | Płatki owsiane              | 0.3 kg (12.5%) | 85 %  | 3   |
| Grain | Strzegom Monachijski typ II | 0.2 kg (8.3%)  | 79 %  | 22  |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | lunga   | 10 g   | 30 min | 11 %       |
| Whirlpool | Cascade | 20 g   | 20 min | 6 %        |

## Yeasts

| Name                            | Type  | Form | Amount | Laboratory |
|---------------------------------|-------|------|--------|------------|
| Gozdawa Classic Belgian Witbier | Wheat | Dry  | 8 g    | Gozdawa    |

## Extras

| Type  | Name              | Amount | Use for | Time   |
|-------|-------------------|--------|---------|--------|
| Spice | Kolendra          | 10 g   | Boil    | 10 min |
| Spice | Skórka pomarańczy | 20 g   | Boil    | 10 min |