

Witek

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **10**
- SRM **3.9**
- 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 **25.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki orkiszowe	2 kg (38.1%)	80 %	4
Grain	Płatki owsiane	0.25 kg (4.8%)	85 %	3
Grain	Strzegom Pilzneński	1.5 kg (28.6%)	80 %	4
Grain	Pszeniczny	0.5 kg (9.5%)	85 %	4
Grain	Viking Pale Ale malt	1 kg (19%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	25 g	60 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny Ogród	Ale	Liquid	2000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Herb	Lawenda	1 g	Boil	8 min
Spice	Kmin rzymski	1 g	Boil	8 min
Spice	Kolendra	8 g	Boil	8 min
Flavor	Skórka pomarańczy suszona	40 g	Boil	8 min