

# Witek Koluszko

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- Gravity **11.9 BLG**
- ABV ---
- IBU **17**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (32%)	81 %	4
Grain	Pszeniczny	1 kg (16%)	85 %	4
Grain	Płatki owsiane	1 kg (16%)	85 %	3
Grain	Płatki pszeniczne	2.25 kg (36%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Witbier	Ale	Liquid	30 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	Coriander Seeds	11 g	Boil	5 min
Spice	curacao	30 g	Boil	5 min