

## witek/witek z zestawami i trawą cytrynową

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **4.2**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **14.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (53.6%)	81 %	4
Grain	Strzegom Pszeniczny	1.3 kg (46.4%)	81 %	6

### Yeasts

Name	Type	Form	Amount	Laboratory
Lalbrew Wit	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Herb	kolendra indyjsk 4g	5 g	Boil	5 min
Other	curacao	10 g	Boil	5 min
Other	zest limonka/pomarańcza/grejpfrut	50 g	Boil	5 min