

# 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