

# wit

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.5 kg (12.5%)	85 %	4
Grain	Strzegom Pilzneński	2 kg (50%)	80 %	4
Grain	Pszenica niesłodowana	1 kg (25%)	75 %	3
Grain	Płatki owsiane	0.5 kg (12.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	First Gold	20 g	60 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
hhhhh	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Herb	kolendra	15 g	Boil	10 min
Flavor	curacao	20 g	Boil	10 min