

# witek

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **22**
- SRM **3.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **39.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (53.6%)	99 %	5
Grain	Pszeniczny	2 kg (35.7%)	95 %	5
Grain	Płatki pszeniczne	0 kg	90 %	3
Adjunct	Pszenica niesłodowana	0.3 kg (5.4%)	75 %	3
Grain	Słód owsiany Fawcett	0.2 kg (3.6%)	61 %	5
Grain	Płatki owsiane	0.1 kg (1.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.2 %
Boil	Hallertau	10 g	30 min	4.3 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	20 g	Boil	25 min
Flavor	skurka słodkiej pomarańczy	20 g	Boil	25 min
Spice	kolendra	20 g	Boil	25 min