

# Witek

---

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **13**
- SRM **3.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (46.2%)	81 %	4
Grain	Pszenica niesłodowana	1.5 kg (46.2%)	75 %	3
Grain	Płatki owsiane	0.25 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	25 g	55 min	2.8 %
Aroma (end of boil)	Styrian Golding	15 g	10 min	2.8 %
Whirlpool	Styrian Golding	10 g	0 min	2.8 %