

## Witek v.30

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **3.5**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (54.5%)	80 %	4
Grain	Płatki pszeniczne	2 kg (36.4%)	85 %	3
Grain	Płatki owsiane	0.4 kg (7.3%)	85 %	3
Grain	Weyermann - Acidulated Malt	0.1 kg (1.8%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	10 g	20 min	8.5 %
Boil	Oktawia	10 g	60 min	8.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP400 - Belgian Wit Ale Yeast	Wheat	Liquid	1000 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	5 min
Flavor	skorka pomaranczy 5 szt	50 g	Boil	5 min
Flavor	skorka cytryny	10 g	Boil	5 min
Herb	rumianek	8.5 g	Boil	5 min