

## witek/witek z trawą cytr&zestami

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **13**
- SRM **4**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **15.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.6 liter(s)**

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński          | 1.5 kg (53.6%) | 81 %  | 4   |
| Grain | Strzegom Pszeniczny | 1.3 kg (46.4%) | 81 %  | 6   |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 5 g    | 60 min | 12.7 %     |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Lalbrew Wit | Ale  | Dry  | 11.5 g | ---        |

### Extras

| Type  | Name                | Amount | Use for | Time  |
|-------|---------------------|--------|---------|-------|
| Herb  | kolendra indyjsk 4g | 5 g    | Boil    | 5 min |
| Other | curacao             | 10 g   | Boil    | 5 min |
| Other | trawa cytrynowa     | 8 g    | Boil    | 5 min |
| Other | zest mix            | 50 g   | Boil    | 5 min |