

# Witkot

---

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **12**
- SRM **2.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1 kg (33.3%)	85 %	7
Adjunct	Pszenica niesłodowana	1.5 kg (50%)	75 %	3
Grain	Płatki owsiane	0.5 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %

## Extras

Type	Name	Amount	Use for	Time
Spice	kolędra indyjska	10 g	Boil	5 min
Flavor	curcao	20 g	Boil	5 min