

WITOLD

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **4.1**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | weyerman Pilzneński Premium | 1.7 kg (45.9%) | --- % | 2.5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (13.5%) | 79 % | 16 |
| Grain | Pszeniczny | 1.5 kg (40.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 25 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 10 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------|--------|---------|--------|
| Spice | Kolędra Indyjska | 25 g | Boil | 15 min |
| Spice | Curacao | 25 g | Boil | 15 min |
| Spice | Skórka cytrynowa | 7 g | Boil | 15 min |