

# 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