

# 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