Witek

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **15**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **4 %**
- Size with trub loss **57.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **62.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.76 liter(s) / kg**
- Mash size **35.1 liter(s)**
- Total mash volume **47.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg *(55.1%)*	81 %	4
Grain	Pszenica niesłodowana	5 kg *(39.4%)*	75 %	3
Grain	Płatki owsiane	0.7 kg *(5.5%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %
Boil	Saaz (Czech Republic)	50 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Sb 33	Wheat	Dry	23 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	50 g	Boil	5 min
Spice	Kolendra	20 g	Boil	5 min