

# Witalica

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **17**
- SRM **4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (36.4%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (18.2%)	80 %	5
Grain	Słód owsiany Fawcett	0.5 kg (9.1%)	61 %	5
Grain	Pszeniczny	2 kg (36.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	50 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	25 g	Boil	15 min
Spice	Skórka cytryny	15 g	Boil	15 min
Spice	Kolendra Indyska	20 g	Boil	15 min