

# Witbier na Gozdawie

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **14**
- SRM **3.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Ale	1 kg (22.2%)	79 %	7
Grain	Strzegom Pilzneński	1 kg (22.2%)	80 %	4
Adjunct	Pszenica niesłodowana	1 kg (22.2%)	75 %	3
Grain	Słód pszeniczny strzegom	1 kg (22.2%)	82 %	5
Adjunct	Płatki owsiane	0.5 kg (11.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus USA	50 g	5 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	10 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	20 g	Boil	5 min
Spice	Kolędra	30 g	Boil	5 min
Flavor	Pomelo	20 g	Boil	5 min
Flavor	Zest Pomarańczy 2 szt	20 g	Boil	5 min
Spice	Kaffir	3 g	Secondary	2 day(s)