

# Witek

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (47.6%)	81 %	4
Grain	Płatki pszeniczne	1 kg (19%)	85 %	3
Grain	Płatki owsiane	0.25 kg (4.8%)	60 %	3
Grain	Wayermann Pszeniczny	1.5 kg (28.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	35 g	60 min	3.5 %
Aroma (end of boil)	Sybilla	15 g	15 min	3.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Herb	kolendra	7 g	Boil	5 min
Spice	curacao	20 g	Boil	5 min

## Notes

- <http://www.blog.homebrewing.pl/witbier-receptura/>  
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