

# WITEK

- Gravity **11.9 BLG**
- ABV ---
- IBU **29**
- SRM **3.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Castle	3 kg (63.8%)	81 %	3
Grain	Płatki pszeniczne	1.2 kg (25.5%)	85 %	3
Grain	Płatki owsiane	0.5 kg (10.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	9 g	60 min	9 %
Boil	Sybilla	20 g	60 min	6.5 %
Boil	Lublin (Lubelski)	10 g	15 min	3.3 %
Boil	Sybilla	5 g	15 min	6.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka z 2pom i 1cyt	1 g	Boil	15 min
Spice	kolendra gnieciona	5 g	Boil	15 min
Spice	mąka pszenna garść	1 g	Boil	10 min
Spice	kolendra gnieciona	5 g	Boil	5 min
Spice	Skórka z 2pom i 1 cyt	5 g	Boil	5 min

## Notes

- Po gotowaniu nie całe 20L. Dolane wody do ok 22L 11.8 brix.  
*Mar 14, 2017, 2:12 PM*