

Bavarian wheat 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 |