

# Pan Witek

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **3**
- 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 **16 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **54 C**, Time **30 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **30 min** at **54C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (37.4%)	81 %	2
Grain	Pszeniczny	0.7 kg (13.1%)	82 %	3
Grain	Płatki pszeniczne	2.15 kg (40.2%)	85 %	3
Grain	Płatki owsiane	0.5 kg (9.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	10 min	10 %
Boil	Cascade	15 g	90 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	12 g	---

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Flavor	Cukier	250 g	Boil	90 min
Spice	Kolendra Indyjska	10 g	Boil	15 min
Spice	Mąka pszenna	5 g	Boil	15 min
Flavor	Skórka słodkiej pomarańczy	2 g	Boil	15 min
Flavor	Curacao	10 g	Boil	15 min
Spice	Kolendra Indyjska	10 g	Boil	5 min
Flavor	Curacao	10 g	Boil	5 min
Flavor	Skórka słodkiej pomarańczy	2 g	Boil	5 min
Flavor	Skórka cytryny	2 g	Boil	5 min