

# Powitanie WITka

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **17**
- SRM **4.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **78C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep ale	3.1 kg (58.5%)	80 %	7
Grain	Słód pszeniczny Bestmalz	2.2 kg (41.5%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	23 g	60 min	6.7 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Browin Wheat	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	25 g	Boil	5 min
Spice	Kolendra	10 g	Boil	5 min