

Witek 1

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **53 C**, Time **20 min**
- Temp **63 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **20 min** at **53C**
- Keep mash **90 min** at **63C**
- Keep mash **1 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|------------------|-------|-----|
| Grain | Weyermann - Acidulated Malt | 0.06 kg (1.3%) | 80 % | 6 |
| Grain | Weyermann - Pilsner Malt | 2.35 kg (50.1%) | 81 % | 4 |
| Grain | Briess - Wheat Malt, White | 0.478 kg (10.2%) | 85 % | 5 |
| Grain | Płatki pszeniczne | 1.5 kg (32%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.3 kg (6.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 22 g | 60 min | 6.1 % |
| Boil | Hallertau | 10 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|-------|--------|--------|------------|
| WLP400 - Belgian Wit Ale Yeast | Wheat | Liquid | 40 ml | White Labs |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|--------|
| Flavor | skórki pomarańczy gorzkiej | 8 g | Boil | 10 min |
| Flavor | skórki pomarańczy słodkiej | 12 g | Boil | 10 min |
| Flavor | kolendra ziarna | 7 g | Boil | 10 min |