

Witek 3.0

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **5.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **4 %**
- Size with trub loss **52 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **56.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.6 liter(s)**
- Total mash volume **42.2 liter(s)**

Steps

- Temp **52 C**, Time **30 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **31.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **35.6 liter(s)** of **76C** water or to achieve **56.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wiedeński	5.77 kg (54.7%)	79 %	10
Grain	Słód pszeniczny	3.37 kg (32%)	82 %	5
Grain	Karmelowy Jasny 30EBC	1 kg (9.5%)	75 %	30
Grain	Płatki owsiane	0.4 kg (3.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	25 g	50 min	8 %
Boil	Perle	25 g	15 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Slant	300 ml	Bunkier

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	10 min
Spice	Kolendra	30 g	Boil	10 min
Flavor	Skórki pomarańcze cytryny / 4 i 1	138 g	Boil	10 min