

Witek

- Gravity **12.4 BLG**
- ABV ---
- IBU **14**
- 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 **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **54 C**, Time **5 min**
- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **5 min** at **54C**
- Keep mash **50 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|---------------|--------|-----|
| Adjunct | Pszenica niesłodowana | 1.8 kg (31%) | 75 % | 3 |
| Grain | Strzegom Pilzneński | 1.8 kg (31%) | 80 % | 4 |
| Grain | Słód orkiszowy | 0.5 kg (8.6%) | 82 % | 4 |
| Grain | Oats, Flaked | 0.3 kg (5.2%) | 80 % | 2 |
| Grain | Rice, Flaked | 0.1 kg (1.7%) | 70 % | 2 |
| Grain | Acid Malt | 0.1 kg (1.7%) | 58.7 % | 6 |
| Grain | Strzegom Pszeniczny | 1 kg (17.2%) | 81 % | 6 |
| Grain | Wheat, Torrified | 0.2 kg (3.4%) | 79 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Hersbrucker | 25 g | 50 min | 4.3 % |
| Boil | Styrian Golding | 10 g | 15 min | 3.6 % |
| Boil | Cascade | 5 g | 5 min | 6 % |
| Boil | WAI-ITI | 10 g | 1 min | 4.1 % |
| Boil | East Kent Goldings | 10 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|-------|------|--------|------------|
| Mangrove Jack's M21 Belgian Wit | Wheat | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Flavor | Curacao | 6 g | Boil | 10 min |
| Spice | Kolendra | 8 g | Boil | 10 min |
| Flavor | Curacao | 5 g | Boil | 3 min |
| Spice | Kolendra | 3 g | Boil | 3 min |
| Spice | Kminek | 0.5 g | Boil | 1 min |