

witek

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **3**
- 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **70 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (50%)	81 %	4
Grain	Płatki pszeniczne	1.2 kg (24%)	85 %	3
Grain	Płatki owsiane	0.6 kg (12%)	85 %	3
Grain	Pszeniczny	0.7 kg (14%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Perle	10 g	40 min	7 %
Boil	Perle	10 g	5 min	7 %
Boil	Citra	20 g	5 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentis K-97	Wheat	Dry	11.5 g	---

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
Spice	kolendra	15 g	Boil	5 min
Spice	curacao	15 g	Boil	5 min