

witek 4.0

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **8.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

Steps

- Temp **45 C**, Time **25 min**
- Temp **69 C**, Time **55 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **6.3 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **25 min** at **45C**
- Keep mash **55 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **10.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | Briess - Wheat Malt, White | 1 kg (47.4%) | 85 % | 5 |
| Grain | Oats, Flaked | 0.1 kg (4.7%) | 80 % | 2 |
| Grain | Briess - Pilsen Malt | 0.6 kg (28.4%) | 80.5 % | 2 |
| Grain | Pale Malt (2 Row) UK | 0.41 kg (19.4%) | 78 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Simcoe | 8 g | 55 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Witbier | Ale | Liquid | 50 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|--------|
| Spice | colendian seed | 5 g | Boil | 10 min |

| | | | | |
|-------|--------------------|------|------|--------|
| Spice | bitter orange peel | 10 g | Boil | 10 min |
|-------|--------------------|------|------|--------|