

# Witek Morela

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **21**
- SRM **4.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pilzneński                  | 2.5 kg (49%)  | 81 %  | 4   |
| Grain | Pszeniczny                  | 2 kg (39.2%)  | 85 %  | 4   |
| Grain | Płatki pszeniczne           | 0.3 kg (5.9%) | 60 %  | 3   |
| Grain | Weyermann - Acidulated Malt | 0.3 kg (5.9%) | 80 %  | 6   |

## Hops

| Use for             | Name                  | Amount | Time     | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil                | Saaz (Czech Republic) | 35 g   | 60 min   | 4 %        |
| Boil                | Saaz (Czech Republic) | 25 g   | 15 min   | 4 %        |
| Aroma (end of boil) | Amarillo              | 10 g   | 0 min    | 9.5 %      |
| Aroma (end of boil) | Mosaic                | 10 g   | 0 min    | 10 %       |
| Dry Hop             | Mosaic                | 25 g   | 3 day(s) | 10 %       |
| Dry Hop             | Amarillo              | 25 g   | 3 day(s) | 9.5 %      |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|------------|
| Gozdawa - Classic Belgian Witbier | Ale  | Dry  | 10 g   | ---        |

## Extras

| Type   | Name              | Amount | Use for   | Time     |
|--------|-------------------|--------|-----------|----------|
| Spice  | kolendra          | 4 g    | Boil      | 10 min   |
| Flavor | skórka cytryny    | 10 g   | Boil      | 10 min   |
| Flavor | skórka pomarańczy | 40 g   | Boil      | 10 min   |
| Flavor | puree morelowe    | 1000 g | Secondary | 7 day(s) |