

# Witek na luzie

- Gravity **10 BLG**
- ABV **4 %**
- IBU **11**
- SRM **5.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **56 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (68%)	80 %	4
Grain	Pszeniczny	1 kg (19.4%)	85 %	4
Grain	Caramel/Crystal Malt - 10L	0.4 kg (7.8%)	75 %	20
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0.25 kg (4.9%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	7 g	60 min	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis WB-06	Wheat	Slant	400 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Trawa cytrynowa	20 g	Boil	5 min
Spice	Kolendra	20 g	Boil	5 min

Flavor	Skórka pomarańczy	50 g	Boil	5 min
Flavor	skórka cytryny	40 g	Boil	5 min