

# Witek nowy

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **3.3**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.7 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 (41.7%)	81 %	4
Grain	Pszeniczny	1.5 kg (25%)	80 %	4
Grain	Płatki pszenne	2 kg (33.3%)	60 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	7 g	60 min	12.4 %
Boil	Saaz (Czech Republic)	30 g	10 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	2.08 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20.83 g	Boil	5 min
Spice	Kolendra	20.83 g	Boil	5 min

Spice	Skórka słodkiej pomarańczy	20.83 g	Boil	5 min
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