

## Witek v2

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **11**
- SRM **3.7**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.3 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.6 kg (39%)	81 %	4
Grain	Briess - Pale Ale Malt	0.4 kg (9.8%)	80 %	7
Grain	Pszeniczny	0.4 kg (9.8%)	85 %	4
Adjunct	Pszenica niestodowana	1 kg (24.4%)	75 %	3
Grain	Płatki owsiane	0.4 kg (9.8%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (4.9%)	85 %	3
Grain	Acid Malt	0.1 kg (2.4%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	60 min	13.2 %
Whirlpool	Amarillo	10 g	10 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	500 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	7 g	Boil	10 min
Spice	Curacao	10 g	Boil	10 min
Spice	Kolendra	7 g	Boil	0 min
Spice	Curacao	5 g	Boil	0 min
Spice	Skórka słodkiej pomarańczy	10 g	Boil	0 min
Spice	Skórka cytryny	10 g	Boil	0 min