

Witkacyk edycja 2017

- Gravity **15.7 BLG**
- ABV ---
- IBU **32**
- SRM **4.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **75C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (52.2%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (29.9%) | 85 % | 4 |
| Grain | Wheat, Flaked | 1.2 kg (17.9%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Summer | 10 g | 5 min | 6.4 % |
| Boil | Summer | 10 g | 1 min | 6.4 % |
| Dry Hop | Summer | 30 g | 7 day(s) | 6.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|-----------------|
| Belgian Wit M21 | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|---------------------|------|-----------|----------|
| Spice | kolendra | 20 g | Boil | 10 min |
| Spice | curacao | 20 g | Boil | 10 min |
| Spice | skórka z pomarańczy | 20 g | Boil | 10 min |
| Spice | curacao | 20 g | Secondary | 7 day(s) |
| Spice | skórka z pomarańczy | 20 g | Secondary | 7 day(s) |