witek

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.3 kg *(45.1%)*	81 %	4
Adjunct	Pszenica niesłodowana	2 kg *(39.2%)*	75 %	3
Grain	Wheat, Flaked	0.35 kg *(6.9%)*	77 %	4
Adjunct	Rice Hulls	0.3 kg *(5.9%)*	1 %	0
Grain	Monachijski	0.15 kg *(2.9%)*	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	8.5 %
Boil	Saaz (Czech Republic)	19.2 g	60 min	4 %
Boil	Hersbrucker	20 g	60 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	1000 ml	Fermentum Mobile

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	skórka suszonych cytrusów	20 g	Boil	5 min
Spice	kolendra indyjska	11 g	Boil	5 min