

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	Iunga	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)