

## Witek 3.0

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **5.7**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **4 %**
- Size with trub loss **52 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **56.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.6 liter(s)**
- Total mash volume **42.2 liter(s)**

### Steps

- Temp **52 C**, Time **30 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **31.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **35.6 liter(s)** of **76C** water or to achieve **56.7 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount          | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Wiedeński                | 5.77 kg (54.7%) | 79 %  | 10  |
| Grain | Słód pszeniczny          | 3.37 kg (32%)   | 82 %  | 5   |
| Grain | Karmelowy Jasny<br>30EBC | 1 kg (9.5%)     | 75 %  | 30  |
| Grain | Płatki owsiane           | 0.4 kg (3.8%)   | 85 %  | 3   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Perle | 25 g   | 50 min | 8 %        |
| Boil    | Perle | 25 g   | 15 min | 8 %        |

### Yeasts

| Name                     | Type  | Form  | Amount | Laboratory |
|--------------------------|-------|-------|--------|------------|
| Mauribrew Weiss<br>Y1433 | Wheat | Slant | 300 ml | Bunkier    |

### Extras

| Type   | Name                                 | Amount | Use for | Time   |
|--------|--------------------------------------|--------|---------|--------|
| Spice  | Curacao                              | 20 g   | Boil    | 10 min |
| Spice  | Kolendra                             | 30 g   | Boil    | 10 min |
| Flavor | Skórki pomarańcze<br>cytryny / 4 i 1 | 138 g  | Boil    | 10 min |