Wit Kowalski CB25

- Gravity **13.1 BLG**
- ABV **---**
- IBU **21**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **24.57 liter(s)**
- Trub loss **6 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **64 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg *(53.8%)*	81 %	4
Grain	Słód pszeniczny Bestmalz	1 kg *(15.4%)*	82 %	5
Grain	skleikowane płatki pszeniczne	2 kg *(30.8%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Perle	30 g	6 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Herb	rumianek (1 torebka)	1 g	Boil	2 min

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

Spice	kolendra	8 g	Boil	3 min
Spice	skórka pomarańczy suszona	10 g	Boil	3 min
Spice	skórka świeżej pomarańczy	10 g	Boil	2 min

Notes

- To jest przepis na 26l + 1l startera. Czyli tak:
  1. do fermentora 32l lejemy 17l tej brzeczki i dajemy 0,65l startera + 1,5l mrożonej wody (->11,9Blg)
  2. do fermentora 15l lejemy 9l tej brzeczki i dajemy 0,35l startera + 0,8l mrożonej wody (->11,9Blg)
  3. fermentory stoją w kuchni na podłodze bo zimno w chuj

  Uzyskujemy 29,2l brzeczki nastawnej (26l + 1l startera + 2,2l wody)
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