

Dziwny Witek

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **18**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **28.8 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **76C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1.5 kg (31.3%)	81 %	6
Grain	Pilzneński	1.8 kg (37.5%)	81 %	4
Grain	Płatki pszeniczne	1 kg (20.8%)	85 %	3
Grain	Oats, Flaked	0.5 kg (10.4%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	60 min	7 %
Boil	Sybilla	10 g	30 min	7 %
Boil	Sybilla	15 g	10 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP566 - Belgian Saison II Yeast	Ale	Culture	50 g	White Labs

Extras

Type	Name	Amount	Use for	Time
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Spice	Coriander Seeds	15 g	Boil	5 min
Flavor	Bitter Orange Peel	15 g	Boil	5 min