

# Hej Witek!

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **19**
- SRM **3.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **28 %/h**
- Boil size **33.9 liter(s)**

## Mash information

- Mash efficiency **74.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **76C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Castlemalting	2.7 kg (41.3%)	81 %	4
Grain	Płatki pszeniczne	1.5 kg (23%)	60 %	3
Grain	Pszeniczny Castlemalting	1.4 kg (21.4%)	85 %	4
Grain	Płatki owsiane	0.4 kg (6.1%)	60 %	3
Grain	Monacijski Catlemalting	0.1 kg (1.5%)	79 %	16
Sugar	Candi Sugar, Clear	0.13 kg (2%)	78.3 %	2
Adjunct	Rice Hulls	0.3 kg (4.6%)	1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	45 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	5 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP410 - Belgian Wit II Ale Yeast	Wheat	Liquid	1000 ml	White Labs
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Kolendra	30 g	Boil	5 min
Flavor	Skórka słodkiej pomarańczy	30 g	Boil	5 min
Flavor	Cuacao	10 g	Boil	5 min
Flavor	rumianek	5 g	Boil	5 min
Flavor	Rajskie ziarno	2 g	Boil	5 min