

Rzeński Witek [Wycieczka zakładowa]

- Gravity **12 BLG**
- ABV ---
- IBU **16**
- SRM **2.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

Steps

- Temp **64 C**, Time **90 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--|--------------|-------|-----|
| Grain | Pilzneński 6-rzędowy 3,0 - 3,5 EBC Castle (ma większą siłę diastatyczną) | 2.5 kg (50%) | 80 % | 4 |
| Adjunct | Płatki pszeniczne błyskawiczne | 1.5 kg (30%) | 57 % | 0 |
| Adjunct | Płatki owsiane błyskawiczne | 0.5 kg (10%) | 57 % | 0 |
| Adjunct | Płatki ryżowe błyskawiczne | 0.5 kg (10%) | 57 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Boil | Kent Goldings | 10 g | 15 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|-------|--------|--------|------------|
| Wyeast XL 3944 Belgian Witbier | Wheat | Liquid | 30 ml | Wyeast |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--|--------|---------|--------|
| Flavor | kolendry (rozbita na świeżo moździerzem) po 10 min wyciągnąć | 10 g | Boil | 10 min |
| Flavor | Skórki grejpfruta | 10 g | Boil | 5 min |
| Flavor | Skórki cytryny | 10 g | Boil | 5 min |
| Flavor | Skórki pomarańczy | 10 g | Boil | 5 min |