

## Witek 03.03

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **12**
- SRM **3.6**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **4.9 liter(s)**
- Total mash volume **6.3 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **4.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.4 kg (52.8%)	81 %	4
Dry Extract	Ekstrakt słodowy jasny	0.05 kg (1.9%)	90 %	45
Adjunct	Pszenica niesłodowana	1 kg (37.7%)	60 %	3
Dry Extract	Maltodekstryna	0.1 kg (3.8%)	90 %	5
Sugar	Fructose	0.1 kg (3.8%)	90 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	3 g	60 min	10.3 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	1 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	10 g	Boil	5 min
Spice	Kolendra	10 g	Boil	5 min
Spice	Skórka słodkiej pomarańczy	10 g	Boil	5 min