

# Witek #1

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **21**
- SRM **3.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński            | 3 kg (50%)     | 81 %  | 4   |
| Grain | Pszenica niesłodowana | 2.5 kg (41.7%) | 75 %  | 3   |
| Grain | Płatki owsiane        | 0.5 kg (8.3%)  | 60 %  | 3   |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Styrian Golding | 10 g   | 60 min | 3.6 %      |
| Boil    | Styrian Golding | 10 g   | 30 min | 3.6 %      |
| Boil    | Styrian Golding | 80 g   | 20 min | 3.6 %      |

## Yeasts

| Name               | Type  | Form   | Amount | Laboratory       |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 10 ml  | Fermentum Mobile |

## Extras

| Type  | Name    | Amount | Use for | Time   |
|-------|---------|--------|---------|--------|
| Spice | curacao | 20 g   | Boil    | 15 min |

|       |                   |      |      |        |
|-------|-------------------|------|------|--------|
| Spice | kolendra indyjska | 10 g | Boil | 15 min |
|-------|-------------------|------|------|--------|