

Witek

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **14**
- SRM **5.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **50 C**, Time **5 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (40%)	81 %	4
Adjunct	Pszenica niesłodowana	2 kg (40%)	75 %	3
Grain	Viking melanoidynowy	0.5 kg (10%)	75 %	60
Grain	Płatki owsiane	0.4 kg (8%)	85 %	3
Grain	Zakwaszający	0.1 kg (2%)	80 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	20 g	45 min	4.5 %
Boil	Hallertau	30 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	12 g	Brewferm

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	curacao	20 g	Boil	10 min
Spice	kolendra	5 g	Boil	10 min

Notes

- Pszenicę skleikować. Woda miękka. Zacieranie zacząć w ilości 5-5,5l. Po 5 minutach przerwy białkowej włączyć palnik i zacząć podgrzewać do 52*, ale max T minut, wtedy dolać 1-1,5 l wrzątku o podgrzewać do 62*
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