

Witek

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 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 **25.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **28.7 liter(s)** of **76C** water or to achieve **45.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.1 kg (48.8%)	81 %	4
Grain	Płatki pszeniczne	2.6 kg (31%)	85 %	3
Grain	Pszeniczny	1.2 kg (14.3%)	85 %	4
Grain	Płatki owsiane	0.5 kg (6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	3.8 %
Boil	Saaz (Czech Republic)	40 g	25 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	1 ml	Fermentum Mobile
FM25 Klasztorna medytacja	Ale	Liquid	1 ml	Fermentum Mobile
Gozdawa Classic Belgian Witbier	Wheat	Dry	1 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	15 g	Boil	10 min
Spice	Curacao	10 g	Boil	10 min
Spice	Kolendra	15 g	Boil	3 min
Spice	Trawa cytrynowa	15 g	Boil	3 min
Spice	Skórka słodkiej pomarańczy	15 g	Boil	3 min
Spice	Curacao	10 g	Boil	3 min

Notes

- https://www.wiki.piwo.org/Witbier_dla_zaawansowanych
Trawa lub skórka z cytryny
Początkowo tylko 40g kolendry, 20g curacao, 10g skórki słodkiej na 10 minut i elo. (dokminić)
Wrzucić ok. 250g łuski orkiszowej do zacieru
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