

Witek

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **11**
- SRM **4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **12.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	1.8 kg (48.6%)	80.5 %	6
Grain	Pszeniczny	0.4 kg (10.8%)	85 %	4
Adjunct	Pszenica niesłodowana	0.7 kg (18.9%)	75 %	3
Grain	Płatki owsiane	0.4 kg (10.8%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (5.4%)	85 %	3
Grain	Acid Malt	0.2 kg (5.4%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	10 min	10 %
Whirlpool	Amarillo	10 g	10 min	9.5 %
Whirlpool	Citra	10 g	10 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	500 ml	Fermentum Mobile

Extras

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

Type	Name	Amount	Use for	Time
Spice	Kolendra	5 g	Boil	10 min
Spice	Curacao	10 g	Boil	10 min
Spice	Kolendra	5 g	Boil	0 min
Spice	Curacao	5 g	Boil	0 min
Spice	Skórka słodkiej pomarańczy	10 g	Boil	0 min
Spice	Skórka cytryny	10 g	Boil	0 min