

# Witek

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **17**
- SRM **4.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1.5 kg (35.7%)	81 %	6
Grain	Viking Pale Ale malt	2 kg (47.6%)	80 %	5
Grain	Płatki owsiane	0.5 kg (11.9%)	85 %	3
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0.2 kg (4.8%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3944 Belgian Witbier	Ale	Liquid	150 ml	Wyeast

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kolendra	15 g	Boil	15 min
Flavor	skórka pomarańczowa	50 g	Boil	15 min
Flavor	bergamotka	10 g	Boil	15 min

Flavor	rumianek	1 g	Boil	15 min
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## Notes

- Dodatki smakowe namaczane 15 minut po wyłączeniu gazu.  
*Feb 1, 2021, 10:07 PM*