

# Witek

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **35**
- SRM **3.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.3 kg (47.3%)	81 %	4
Grain	Pszenica niesłodowana	1.2 kg (43.6%)	75 %	3
Grain	Płatki owsiane	0.1 kg (3.6%)	60 %	3
Grain	Strzegom Monachijski typ I	0.05 kg (1.8%)	79 %	16
Grain	płatki jęczmienne	0.1 kg (3.6%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	16 g	70 min	11.8 %
Dry Hop	Fuggles	30 g	3 day(s)	4.5 %
Dry Hop	East Kent Goldings	30 g	3 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	100 ml	Fermentum Mobile