

# Witek

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **3.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **71C**
- Keep mash **1 min** at **78C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2 kg (31.5%)	80.5 %	2
Grain	Briess - Wheat Malt, White	2 kg (31.5%)	85 %	5
Grain	Wheat, Flaked	2 kg (31.5%)	77 %	4
Grain	Biscuit Malt	0.1 kg (1.6%)	79 %	45
Sugar	cukier	0.25 kg (3.9%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	90 min	13.5 %
Boil	Lublin (Lubelski)	30 g	1 min	3.5 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skorka z pomaranczy	150 g	Boil	1 min
Spice	Kolendra	15 g	Boil	1 min