

# Witek KP

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **1**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **300 liter(s)**
- Trub loss **5 %**
- Size with trub loss **315 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **379.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **213 liter(s)**
- Total mash volume **284 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **213 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **237.5 liter(s)** of **76C** water or to achieve **379.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	35 kg (49.3%)	81 %	4
Grain	Pszeniczny	28 kg (39.4%)	85 %	4
Grain	Płatki pszeniczne	5 kg (7%)	60 %	3
Grain	Płatki owsiane	3 kg (4.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	60 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	1500 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	125 g	Boil	10 min
Spice	Skórka pomarańczy	50 g	Secondary	3 day(s)