

Witek - The Town Wit-iot

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM ---
- Style **Witbier**

Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **20.1 liter(s)**

Steps

- Temp **67.8 C**, Time **60 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **75.8C**
- Add grains
- Keep mash **60 min** at **67.8C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Dingemans Belgian Pilsner Malt	2.27 kg (45.6%)	75 %	---
Grain	Flaked Wheat	1.13 kg (22.7%)	75 %	---
Grain	Spelt Malt	0.68 kg (13.7%)	75 %	---
Grain	Flaked Oats	0.45 kg (9%)	75 %	---
Grain	Red Wheat Malt	0.45 kg (9%)	75 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Goldings	56.7 g	60 min	2.5 %
Boil	2g Grains of Paradise	56.7 g	5 min	1 %
Boil	3g Coriander	0 g	5 min	1 %
Boil	1 whole orange peel	0 g	5 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Imperial B44 Whiteout	Wheat	Liquid	29.6 ml	---

Notes

- Znaleźć dodatki oraz zamiennik do drożdży. Chmiel na EKG? Powinno wyjść 4ABV oraz 14IBU.
Łuska ryżowa do zacierania.
<https://www.youtube.com/watch?v=dRs9pOsUwYU>
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