

Witek z miętą

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **6 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **60 min**
- Temp **67 C**, Time **30 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **57C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **67C**
- Keep mash **10 min** at **70C**
- Keep mash **0 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Souflett	1.6 kg (30.2%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (18.9%)	80 %	5
Grain	Pszenica niesłodowana	2 kg (37.7%)	75 %	3
Grain	Weyermann pszeniczny jasny	0.3 kg (5.7%)	80 %	6
Grain	Płatki owsiane	0.4 kg (7.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Ale	Liquid	1000 ml	fm