

# Witkacyk 2022

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **29**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.25 kg (50%)	85 %	4
Grain	Pilznieński	1.25 kg (50%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Motueka	15 g	10 min	7 %
Aroma (end of boil)	Talus	15 g	10 min	8 %
Aroma (end of boil)	Wai-iti	15 g	10 min	2.2 %
Whirlpool	Motueka	10 g	10 min	7 %
Whirlpool	Talus	10 g	10 min	8 %
Whirlpool	Wai-iti	10 g	10 min	2.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M21 Belgian Wit	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Spice	skórka z cytryny	20 g	Secondary	5 day(s)
Spice	skórka z pomarańczy	20 g	Secondary	5 day(s)
Spice	kolendra	10 g	Boil	10 min
Spice	curacao	10 g	Boil	10 min
Spice	curacao	10 g	Secondary	5 day(s)