

#33 Duży Witek

- Gravity **17.7 BLG**
- ABV ---
- IBU **32**
- SRM **5.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **70 C**, Time **80 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **80 min** at **70C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (43.5%)	79 %	6
Grain	castle malting diastatyczny	0.5 kg (7.2%)	80 %	3
Adjunct	Pszenica niesłodowana	1.5 kg (21.7%)	75 %	3
Grain	Płatki owsiane Brewferm	1 kg (14.5%)	85 %	3
Grain	Płatki pszeniczne Brewferm	0.5 kg (7.2%)	85 %	3
Grain	Płatki owsiane błyskawiczne Lestello	0.4 kg (5.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Aroma (end of boil)	lunga	25 g	10 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's BELGIAN ALE M27	Ale	Slant	300 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	20 g	Boil	15 min
Spice	Kolendra	20 g	Boil	15 min
Flavor	Skórki słodkiej pomarańczy	20 g	Boil	15 min
Flavor	Curacao	20 g	Boil	10 min
Spice	Kolendra	20 g	Boil	10 min
Flavor	Skórki świeżych pomarańczy (2szt.)	50 g	Boil	10 min