

# Bieda Witek CBW

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount       | Yield | EBC |
|-------|----------------|--------------|-------|-----|
| Grain | Pilzneński     | 1 kg (50%)   | 81 %  | 4   |
| Grain | Pszeniczny     | 0.5 kg (25%) | 80 %  | 4   |
| Grain | Płatki owsiane | 0.5 kg (25%) | 85 %  | 3   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Magnum                | 3 g    | 60 min | 12 %       |
| Boil    | Saaz (Czech Republic) | 10 g   | 20 min | 3.5 %      |

## Yeasts

| Name                            | Type  | Form | Amount | Laboratory |
|---------------------------------|-------|------|--------|------------|
| Gozdawa Classic Belgian Witbier | Wheat | Dry  | 0.22 g | Gozdawa    |

## Extras

| Type  | Name    | Amount | Use for | Time  |
|-------|---------|--------|---------|-------|
| Spice | Curacao | 7 g    | Boil    | 5 min |

|       |                            |     |      |       |
|-------|----------------------------|-----|------|-------|
| Spice | Kolendra                   | 7 g | Boil | 5 min |
| Spice | Skórka słodkiej pomarańczy | 7 g | Boil | 5 min |