

Witek

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **14**
- SRM **5.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **50 C**, Time **5 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|--------------|-------|-----|
| Grain | Pilzneński | 2 kg (40%) | 81 % | 4 |
| Adjunct | Pszenica niesłodowana | 2 kg (40%) | 75 % | 3 |
| Grain | Viking melanoidynowy | 0.5 kg (10%) | 75 % | 60 |
| Grain | Płatki owsiane | 0.4 kg (8%) | 85 % | 3 |
| Grain | Zakwaszający | 0.1 kg (2%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 20 g | 45 min | 4.5 % |
| Boil | Hallertau | 30 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Brewferm Blanche | Wheat | Dry | 12 g | Brewferm |

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Flavor | curacao | 20 g | Boil | 10 min |
| Spice | kolendra | 5 g | Boil | 10 min |

Notes

- Pszenicę skleikować. Woda miękka. Zacieranie zacząć w ilości 5-5,5l. Po 5 minutach przerwy białkowej włączyć palnik i zacząć podgrzewać do 52*, ale max T minut, wtedy dolać 1-1,5 l wrzątku o pdgrzewać do 62*
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