

# witek

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **3.1**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (65.2%)	80 %	4
Grain	Płatki owsiane	0.4 kg (8.7%)	85 %	3
Grain	Płatki pszeniczne	1.2 kg (26.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	9.5 %
Boil	Hellertauer tradition	10 g	10 min	6 %
Boil	Hellertauer tradition	10 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safele K97	Wheat	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
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Spice	kolendra Indyjska	15 g	Boil	5 min
Spice	curacao	15 g	Boil	5 min