

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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|-------------------|------|------|-------|
| Spice | kolendra Indyjska | 15 g | Boil | 5 min |
| Spice | curacao | 15 g | Boil | 5 min |