

witek 2021 II

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **28**
- SRM **3.3**
- 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 **25.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.8 kg (39.1%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (17.4%) | 60 % | 3 |
| Grain | Pszeniczny | 1.5 kg (32.6%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (10.9%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 15 g | 50 min | 10 % |
| Boil | Citra | 15 g | 20 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Brewferm Blanche | Wheat | Slant | 100 ml | Brewferm |

Extras

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

| | | | | |
|-------|---------|------|------|--------|
| Spice | curacao | 20 g | Boil | 10 min |
|-------|---------|------|------|--------|