

# Witek 2022

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **14**
- SRM **2.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **70 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **70 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (37.5%)	81 %	4
Grain	Pszeniczny	1 kg (25%)	85 %	4
Adjunct	Pszenica niesłodowana	1.5 kg (37.5%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	20 g	50 min	4 %
Boil	Tomyski	20 g	20 min	4 %
Boil	Tomyski	10 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Belgian Wit- Style	Wheat	Dry	11 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Flavor	kolendra	15 g	Boil	5 min
Flavor	curacao	15 g	Boil	5 min
Flavor	skórka słodkiej pomarańczy	15 g	Boil	5 min
Herb	liście kafiru	20 g	Boil	5 min