

witek

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **3.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.3 kg (45.1%) | 81 % | 4 |
| Adjunct | Pszenica niesłodowana | 2 kg (39.2%) | 75 % | 3 |
| Grain | Wheat, Flaked | 0.35 kg (6.9%) | 77 % | 4 |
| Adjunct | Rice Hulls | 0.3 kg (5.9%) | 1 % | 0 |
| Grain | Monachijski | 0.15 kg (2.9%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Iunga | 5 g | 60 min | 8.5 % |
| Boil | Saaz (Czech Republic) | 19.2 g | 60 min | 4 % |
| Boil | Hersbrucker | 20 g | 60 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|---------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------------------|--------|---------|-------|
| Spice | skórka suszonych cytrusów | 20 g | Boil | 5 min |
| Spice | kolendra indyjska | 11 g | Boil | 5 min |