

# Witek

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **14**
- SRM **3.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **10.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.8 liter(s)**
- Total mash volume **7.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **5.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.77 kg (46.1%)	81 %	4
Grain	Płatki pszeniczne	0.53 kg (31.7%)	85 %	3
Grain	Pszeniczny	0.27 kg (16.2%)	85 %	4
Grain	Płatki owsiane	0.1 kg (6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	3.5 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	0.33 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	8 g	Boil	5 min
Spice	Skórka grejpfruta	6.67 g	Boil	5 min

Spice	Mięta suszona	8 g	Boil	5 min
Spice	Skórka słodkiej pomarańczy	6.67 g	Boil	5 min