

Witek

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **10**
- SRM **4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11.7 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.5 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (46.2%)	80 %	4
Grain	Płatki pszeniczne	1.5 kg (46.2%)	60 %	3
Grain	Płatki owsiane	0.25 kg (7.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	10 %

Extras

Type	Name	Amount	Use for	Time
Herb	kolendra	3 g	Boil	5 min
Flavor	curacao	10 g	Boil	5 min
Flavor	zest świeży cytryny/pomarańcza 50:50	20 g	Boil	5 min