

# Witek

- Gravity **12.1 BLG**
- ABV ---
- IBU **24**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **61.3C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.5 kg (50%)	80.5 %	2
Grain	Oats, Flaked	0.25 kg (5%)	80 %	2
Grain	Wheat, Flaked	2.25 kg (45%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	30 min	9.5 %
Boil	Ahtanum	15 g	30 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	5 min

Spice	kolędra - rozgnieciona mozdziej	10 g	Boil	5 min
Spice	rumianek torebki	3 g	Boil	5 min