

# Witek kwiecień

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **11**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name         | Amount         | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński   | 1.2 kg (41.4%) | 81 %  | 4   |
| Grain | Pszeniczny   | 1.2 kg (41.4%) | 80 %  | 4   |
| Grain | Oats, Flaked | 0.5 kg (17.2%) | 60 %  | 2   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | lunga             | 3 g    | 60 min | 10.3 %     |
| Boil    | Lublin (Lubelski) | 15 g   | 15 min | 4 %        |

## Yeasts

| Name               | Type  | Form   | Amount | Laboratory       |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 1 ml   | Fermentum Mobile |

## Extras

| Type  | Name     | Amount | Use for | Time  |
|-------|----------|--------|---------|-------|
| Spice | Curacao  | 10 g   | Boil    | 5 min |
| Spice | Kolendra | 10 g   | Boil    | 5 min |

|       |                            |      |      |       |
|-------|----------------------------|------|------|-------|
| Spice | Skórka słodkiej pomarańczy | 10 g | Boil | 5 min |
|-------|----------------------------|------|------|-------|