

# Witek Morela

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **21**
- SRM **4.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (49%)	81 %	4
Grain	Pszeniczny	2 kg (39.2%)	85 %	4
Grain	Płatki pszeniczne	0.3 kg (5.9%)	60 %	3
Grain	Weyermann - Acidulated Malt	0.3 kg (5.9%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	35 g	60 min	4 %
Boil	Saaz (Czech Republic)	25 g	15 min	4 %
Aroma (end of boil)	Amarillo	10 g	0 min	9.5 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Classic Belgian Witbier	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	4 g	Boil	10 min
Flavor	skórka cytryny	10 g	Boil	10 min
Flavor	skórka pomarańczy	40 g	Boil	10 min
Flavor	puree morelowe	1000 g	Secondary	7 day(s)