

# Witek na feriach

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **13**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **66 C**, Time **80 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **80 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (38.5%)	81 %	4
Grain	Pszeniczny	1.5 kg (23.1%)	85 %	4
Grain	Płatki pszeniczne	1.5 kg (23.1%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3
Grain	Płatki orkiszowe	0.5 kg (7.7%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	5 g	60 min	5.6 %
Boil	Lublin (Lubelski)	20 g	60 min	4.6 %
Boil	Cascade	15 g	10 min	5.6 %
Aroma (end of boil)	Cascade	15 g	0 min	5.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Abbey 1214	Ale	Liquid	700 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	10 g	Boil	10 min
Spice	kolendra	10 g	Boil	10 min
Spice	starta skórka pomarańczy	10 g	Boil	10 min
Spice	curacao	10 g	Boil	0 min
Spice	kolendra	10 g	Boil	0 min