

Witek - The Town Wit-iot

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM ---
- Style **Witbier**

Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **20.1 liter(s)**

Steps

- Temp **67.8 C**, Time **60 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **75.8C**
- Add grains
- Keep mash **60 min** at **67.8C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|-------|-----|
| Grain | Dingemans Belgian Pilsner Malt | 2.27 kg (45.6%) | 75 % | --- |
| Grain | Flaked Wheat | 1.13 kg (22.7%) | 75 % | --- |
| Grain | Spelt Malt | 0.68 kg (13.7%) | 75 % | --- |
| Grain | Flaked Oats | 0.45 kg (9%) | 75 % | --- |
| Grain | Red Wheat Malt | 0.45 kg (9%) | 75 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Styrian Goldings | 56.7 g | 60 min | 2.5 % |
| Boil | 2g Grains of Paradise | 56.7 g | 5 min | 1 % |
| Boil | 3g Coriander | 0 g | 5 min | 1 % |
| Boil | 1 whole orange peel | 0 g | 5 min | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|-------|--------|---------|------------|
| Imperial B44 Whiteout | Wheat | Liquid | 29.6 ml | --- |

Notes

- Znaleźć dodatki oraz zamiennik do drożdży. Chmiel na EKG? Powinno wyjść 4ABV oraz 14IBU.
Łuska ryżowa do zacierania.
<https://www.youtube.com/watch?v=dRs9pOsUwYU>
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