

# Witek z Namysłowa

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **17**
- SRM **4.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (29.9%)	81 %	4
Grain	Viking Pale Ale malt	1.5 kg (22.4%)	80 %	5
Grain	Pszeniczny	1.5 kg (22.4%)	85 %	4
Grain	płatki pszenne	0.8 kg (11.9%)	60 %	3
Grain	Płatki owsiane	0.4 kg (6%)	60 %	3
Grain	Carahell	0.5 kg (7.5%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.8 %

## Extras

Type	Name	Amount	Use for	Time
Other	cukier	200 g	Boil	60 min
Spice	kolendra	20 g	Boil	10 min
Spice	curacao	50 g	Boil	15 min
Spice	trawa cytrynowa	20 g	Boil	8 min