

# Witek

- Gravity **11.3 BLG**
- ABV ---
- IBU **14**
- SRM **2.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **70 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **70 min** at **64C**
- Keep mash **0 min** at **76C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (43.5%)	81 %	4
Grain	Weyermann pszeniczny jasny	1 kg (21.7%)	80 %	6
Grain	Wheat, Flaked	1.6 kg (34.8%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	20 g	60 min	5.5 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolenra	7 g	Boil	5 min

Spice	Curakao	20 g	Boil	5 min
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