

Witkacyk 2022

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **29**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|---------------|-------|-----|
| Grain | Pszeniczny | 1.25 kg (50%) | 85 % | 4 |
| Grain | Pilznieński | 1.25 kg (50%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Motueka | 15 g | 10 min | 7 % |
| Aroma (end of boil) | Talus | 15 g | 10 min | 8 % |
| Aroma (end of boil) | Wai-iti | 15 g | 10 min | 2.2 % |
| Whirlpool | Motueka | 10 g | 10 min | 7 % |
| Whirlpool | Talus | 10 g | 10 min | 8 % |
| Whirlpool | Wai-iti | 10 g | 10 min | 2.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M21 Belgian Wit | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------|--------|-----------|----------|
| Spice | skórka z cytryny | 20 g | Secondary | 5 day(s) |
| Spice | skórka z pomarańczy | 20 g | Secondary | 5 day(s) |
| Spice | kolendra | 10 g | Boil | 10 min |
| Spice | curacao | 10 g | Boil | 10 min |
| Spice | curacao | 10 g | Secondary | 5 day(s) |