

# witold

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **3.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	2 kg (33.3%)	85 %	5
Grain	Weyermann - Pilsner Malt	1.5 kg (25%)	81 %	5
Grain	Płatki pszeniczne	2 kg (33.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	5 g	60 min	4.6 %
Boil	Lomik	20 g	30 min	4.6 %
Aroma (end of boil)	Lomik	25 g	15 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	800 ml	fermentum mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	15 g	Boil	5 min
Spice	Curacao	15 g	Boil	5 min