

Witold

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **64 C**, Time **100 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **100 min** at **64C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.2 kg (50%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 1.2 kg (27.3%) | 85 % | 3 |
| Grain | Pszeniczny | 0.6 kg (13.6%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (9.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 25 g | 30 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|-------|--------|--------|------------|
| WLP400 - Belgian Wit Ale Yeast | Wheat | Liquid | 250 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|-------|
| Flavor | skórka pomarańczy | 20 g | Boil | 7 min |
| Flavor | kolendra | 13 g | Boil | 7 min |
| Flavor | skórka cytryny | 10 g | Boil | 7 min |