Witek

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **13**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(50%)*	81 %	4
Grain	Pszeniczny	2.5 kg *(41.7%)*	85 %	4
Grain	Płatki pszeniczne	0.5 kg *(8.3%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8.7 %
Boil	Kent Goldings	30 g	10 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	20 min
Flavor	skórka pomarańczy kandyzowana	10 g	Boil	10 min

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Flavor	Curacao	10 g	Boil	10 min

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