

## witek 2021 II

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **28**
- SRM **3.3**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.8 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **15.2 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 1.8 kg (39.1%) | 81 %  | 4   |
| Grain | Płatki owsiane    | 0.8 kg (17.4%) | 60 %  | 3   |
| Grain | Pszeniczny        | 1.5 kg (32.6%) | 85 %  | 4   |
| Grain | Płatki pszeniczne | 0.5 kg (10.9%) | 60 %  | 3   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Citra | 15 g   | 50 min | 10 %       |
| Boil    | Citra | 15 g   | 20 min | 12 %       |

### Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Brewferm Blanche | Wheat | Slant | 100 ml | Brewferm   |

### Extras

| Type  | Name     | Amount | Use for | Time   |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 20 g   | Boil    | 10 min |

|       |         |      |      |        |
|-------|---------|------|------|--------|
| Spice | curacao | 20 g | Boil | 10 min |
|-------|---------|------|------|--------|