Witek

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **13**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **60.5 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **32.3 liter(s)**
- Total mash volume **42.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **32.3 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **38 liter(s)** of **76C** water or to achieve **60.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg *(40.8%)*	85 %	4
Grain	Strzegom Pilzneński	5 kg *(51%)*	80 %	4
Grain	Słód owsiany Fawcett	0.5 kg *(5.1%)*	61 %	5
Grain	słód zakwaszający	0.3 kg *(3.1%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Ale	Dry	22 g	Brewferm

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	30 g	Boil	15 min
Spice	skórka pomarańczowa	100 g	Boil	15 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Notes

- Przyprawy namaczane 15 po wyłączeniu palnika.
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