

## #33 Duży Witek

- Gravity **17.7 BLG**
- ABV ---
- IBU **32**
- SRM **5.2**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **70 C**, Time **80 min**

### Mash step by step

- Heat up **16.2 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **80 min** at **70C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type    | Name                                 | Amount         | Yield | EBC |
|---------|--------------------------------------|----------------|-------|-----|
| Grain   | Strzegom Pale Ale                    | 3 kg (43.5%)   | 79 %  | 6   |
| Grain   | castle malting diastatyczny          | 0.5 kg (7.2%)  | 80 %  | 3   |
| Adjunct | Pszenica niesłodowana                | 1.5 kg (21.7%) | 75 %  | 3   |
| Grain   | Płatki owsiane Brewferm              | 1 kg (14.5%)   | 85 %  | 3   |
| Grain   | Płatki pszeniczne Brewferm           | 0.5 kg (7.2%)  | 85 %  | 3   |
| Grain   | Płatki owsiane błyskawiczne Lestello | 0.4 kg (5.8%)  | 85 %  | 3   |

### Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | lunga | 25 g   | 60 min | 11 %       |
| Aroma (end of boil) | lunga | 25 g   | 10 min | 11 %       |

### Yeasts

| Name                            | Type | Form  | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| Mangrove Jack's BELGIAN ALE M27 | Ale  | Slant | 300 ml | ---        |

## Extras

| Type   | Name                               | Amount | Use for | Time   |
|--------|------------------------------------|--------|---------|--------|
| Flavor | Curacao                            | 20 g   | Boil    | 15 min |
| Spice  | Kolendra                           | 20 g   | Boil    | 15 min |
| Flavor | Skórki słodkiej pomarańczy         | 20 g   | Boil    | 15 min |
| Flavor | Curacao                            | 20 g   | Boil    | 10 min |
| Spice  | Kolendra                           | 20 g   | Boil    | 10 min |
| Flavor | Skórki świeżych pomarańczy (2szt.) | 50 g   | Boil    | 10 min |