

# Bieda Witek CBW

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (50%)	81 %	4
Grain	Pszeniczny	0.5 kg (25%)	80 %	4
Grain	Płatki owsiane	0.5 kg (25%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	3 g	60 min	12 %
Boil	Saaz (Czech Republic)	10 g	20 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	0.22 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	7 g	Boil	5 min

Spice	Kolendra	7 g	Boil	5 min
Spice	Skórka słodkiej pomarańczy	7 g	Boil	5 min