

Dziadek Wit

- Gravity **13 BLG**
- ABV ---
- IBU **23**
- SRM **5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **66 C**, Time **80 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **80 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (39.7%)	79 %	6
Grain	Weyermann pszeniczny jasny	1.5 kg (23.8%)	80 %	6
Grain	Wheat, Flaked	1.4 kg (22.2%)	77 %	4
Grain	Oats, Flaked	0.5 kg (7.9%)	80 %	2
Grain	orkisz płatki	0.4 kg (6.3%)	70 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	11 g	60 min	13.8 %
Aroma (end of boil)	Enigma (AUS)	15 g	10 min	17.2 %
Aroma (end of boil)	Enigma (AUS)	15 g	1 min	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	300 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	curasao	40 g	Boil	10 min