

Dziwny Witek

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **18**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **28.8 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **76C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 1.5 kg (31.3%) | 81 % | 6 |
| Grain | Pilzneński | 1.8 kg (37.5%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 1 kg (20.8%) | 85 % | 3 |
| Grain | Oats, Flaked | 0.5 kg (10.4%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 10 g | 60 min | 7 % |
| Boil | Sybilla | 10 g | 30 min | 7 % |
| Boil | Sybilla | 15 g | 10 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|---------|--------|------------|
| WLP566 - Belgian Saison II Yeast | Ale | Culture | 50 g | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|--------------------|------|------|-------|
| Spice | Coriander Seeds | 15 g | Boil | 5 min |
| Flavor | Bitter Orange Peel | 15 g | Boil | 5 min |