

Hej Witek!

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **19**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **28 %/h**
- Boil size **33.9 liter(s)**

Mash information

- Mash efficiency **74.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **76C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------|----------------|--------|-----|
| Grain | Pilzneński Castlemalting | 2.7 kg (41.3%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 1.5 kg (23%) | 60 % | 3 |
| Grain | Pszeniczny Castlemalting | 1.4 kg (21.4%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (6.1%) | 60 % | 3 |
| Grain | Monacijski Catlemalting | 0.1 kg (1.5%) | 79 % | 16 |
| Sugar | Candi Sugar, Clear | 0.13 kg (2%) | 78.3 % | 2 |
| Adjunct | Rice Hulls | 0.3 kg (4.6%) | 1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 45 g | 60 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 5 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------------------------|-------|--------|---------|------------|
| WLP410 - Belgian Wit II Ale Yeast | Wheat | Liquid | 1000 ml | White Labs |
|-----------------------------------|-------|--------|---------|------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|-------|
| Flavor | Kolendra | 30 g | Boil | 5 min |
| Flavor | Skórka słodkiej pomarańczy | 30 g | Boil | 5 min |
| Flavor | Cuacao | 10 g | Boil | 5 min |
| Flavor | rumianek | 5 g | Boil | 5 min |
| Flavor | Rajskie ziarno | 2 g | Boil | 5 min |