

Pan Witek

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **54 C**, Time **30 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **30 min** at **54C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Pilzneński | 2 kg (37.4%) | 81 % | 2 |
| Grain | Pszeniczny | 0.7 kg (13.1%) | 82 % | 3 |
| Grain | Płatki pszeniczne | 2.15 kg (40.2%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (9.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 10 min | 10 % |
| Boil | Cascade | 15 g | 90 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Brewferm Blanche | Wheat | Dry | 12 g | --- |

Extras

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

| | | | | |
|--------|----------------------------|-------|------|--------|
| Flavor | Cukier | 250 g | Boil | 90 min |
| Spice | Kolendra Indyjska | 10 g | Boil | 15 min |
| Spice | Mąka pszenna | 5 g | Boil | 15 min |
| Flavor | Skórka słodkiej pomarańczy | 2 g | Boil | 15 min |
| Flavor | Curacao | 10 g | Boil | 15 min |
| Spice | Kolendra Indyjska | 10 g | Boil | 5 min |
| Flavor | Curacao | 10 g | Boil | 5 min |
| Flavor | Skórka słodkiej pomarańczy | 2 g | Boil | 5 min |
| Flavor | Skórka cytryny | 2 g | Boil | 5 min |