

# Pwitek

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **16**
- SRM **3.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **57C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **20.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (44%)	81 %	4
Grain	Słód Zakwaszający	0.25 kg (5.5%)	75 %	6
Grain	BESTMALZ - Best Heidelberg Wheat Malt	0.5 kg (11%)	82 %	3
Adjunct	Pszenica niesłodowana	1.5 kg (33%)	75 %	3
Adjunct	Płatki owsiane	0.2 kg (4.4%)	60 %	3
Adjunct	Płatki orkiszowe	0.1 kg (2.2%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	10 g	30 min	3.8 %
Boil	Lomik	50 g	15 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M21 Belgian Wit	Wheat	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	10 min
Spice	Skórka curacao	10 g	Boil	10 min
Spice	Pieprz	5 g	Boil	10 min
Spice	Kolendra	5 g	Boil	0 min
Spice	Skórka curacao	5 g	Boil	0 min
Spice	Pieprz	2 g	Boil	0 min