

## Witek 2.0

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **3.7**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **4 %**
- Size with trub loss **57.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **64.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.4 liter(s)**
- Total mash volume **51.2 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **38.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **39.1 liter(s)** of **76C** water or to achieve **64.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7.1 kg (55.5%)	81 %	4
Grain	Słód pszeniczny Bestmalz	5 kg (39.1%)	82 %	5
Grain	Płatki owsiane	0.7 kg (5.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %
Boil	Saaz (Czech Republic)	50 g	15 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Sb 33	Wheat	Dry	23 g	---

### Extras

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

Spice	Curacao	50 g	Boil	5 min
Spice	Kolendra	20 g	Boil	5 min