

# witek

- Gravity **12.1 BLG**
- ABV ---
- IBU **17**
- SRM **4.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **14.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **11.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Pszenica niesłodowana	2.1 kg (41.6%)	75 %	3
Grain	Oats, Flaked	0.5 kg (9.9%)	80 %	2
Grain	Pilznieński	2.3 kg (45.5%)	81 %	4
Grain	Monachijski	0.15 kg (3%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	skórki pomarańczy kandyzowana	60 g	Boil	5 min
Spice	kolendra	8 g	Boil	5 min
Spice	kwiat rumianku	1.5 g	Boil	5 min