

# Witek

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **15**
- SRM **5.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 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 **18.8 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 **19.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (32%)	80 %	4
Grain	Karmelowy Pszeniczny Strzegom	0.25 kg (4%)	79 %	130
Grain	Strzegom Pszeniczny	2 kg (32%)	81 %	6
Grain	Płatki pszeniczne	1 kg (16%)	85 %	3
Grain	Płatki owsiane	1 kg (16%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Hallertau	30 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	7 g	Boil	15 min
Spice	Kolendra	7 g	Boil	5 min
Spice	Curacao	10 g	Boil	15 min
Spice	Curacao	20 g	Boil	5 min

## Notes

- Płatki skleikowane w 66°C przez pół godziny. Wlane do zacieru około 85°C.  
*Apr 23, 2018, 9:46 PM*