

# Witek 2020

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **12**
- SRM **2.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **23.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	2 kg (43.5%)	80.5 %	2
Grain	Pszeniczny	0.5 kg (10.9%)	85 %	4
Adjunct	Pszenica niesłodowana	1 kg (21.7%)	75 %	3
Grain	Płatki owsiane	0.2 kg (4.3%)	85 %	3
Grain	Pilzneński	0.9 kg (19.6%)	81 %	4

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	11.5 g	Brewferm

## Extras

Type	Name	Amount	Use for	Time
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Flavor	curacao	15 g	Boil	10 min
Flavor	kolendra	15 g	Boil	10 min