

# witek 2021 II

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **28**
- SRM **3.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg (39.1%)	81 %	4
Grain	Płatki owsiane	0.8 kg (17.4%)	60 %	3
Grain	Pszeniczny	1.5 kg (32.6%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (10.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	50 min	10 %
Boil	Citra	15 g	20 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Slant	100 ml	Brewferm

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	10 min

Spice	curacao	20 g	Boil	10 min
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