

Witek 2022

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **14**
- SRM **2.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **70 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **70 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.5 kg (37.5%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (25%) | 85 % | 4 |
| Adjunct | Pszenica niesłodowana | 1.5 kg (37.5%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Tomyski | 20 g | 50 min | 4 % |
| Boil | Tomyski | 20 g | 20 min | 4 % |
| Boil | Tomyski | 10 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|-------|------|--------|------------|
| Lallemand Belgian Wit- Style | Wheat | Dry | 11 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|-------|
| Flavor | kolendra | 15 g | Boil | 5 min |
| Flavor | curacao | 15 g | Boil | 5 min |
| Flavor | skórka słodkiej pomarańczy | 15 g | Boil | 5 min |
| Herb | liście kafiru | 20 g | Boil | 5 min |