

Witek

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **35**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

Steps

- Temp **68 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **8.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.3 kg (47.3%) | 81 % | 4 |
| Grain | Pszenica niesłodowana | 1.2 kg (43.6%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.1 kg (3.6%) | 60 % | 3 |
| Grain | Strzegom Monachijski typ I | 0.05 kg (1.8%) | 79 % | 16 |
| Grain | płatki jęczmienne | 0.1 kg (3.6%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil | Mosaic | 16 g | 70 min | 11.8 % |
| Dry Hop | Fuggles | 30 g | 3 day(s) | 4.5 % |
| Dry Hop | East Kent Goldings | 30 g | 3 day(s) | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale | Liquid | 100 ml | Fermentum Mobile |