

# Witek KP

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **1**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **300 liter(s)**
- Trub loss **5 %**
- Size with trub loss **315 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **379.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **213 liter(s)**
- Total mash volume **284 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **213 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **237.5 liter(s)** of **76C** water or to achieve **379.5 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Pilzneński        | 35 kg (49.3%) | 81 %  | 4   |
| Grain | Pszeniczny        | 28 kg (39.4%) | 85 %  | 4   |
| Grain | Płatki pszeniczne | 5 kg (7%)     | 60 %  | 3   |
| Grain | Płatki owsiane    | 3 kg (4.2%)   | 60 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Sybilla | 50 g   | 60 min | 3.5 %      |

## Yeasts

| Name               | Type  | Form   | Amount  | Laboratory       |
|--------------------|-------|--------|---------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 1500 ml | Fermentum Mobile |

## Extras

| Type  | Name              | Amount | Use for   | Time     |
|-------|-------------------|--------|-----------|----------|
| Spice | kolendra          | 125 g  | Boil      | 10 min   |
| Spice | Skórka pomarańczy | 50 g   | Secondary | 3 day(s) |