

Witek na luzie

- Gravity **10 BLG**
- ABV **4 %**
- IBU **11**
- SRM **5.1**
- 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 **25.3 liter(s)**

Mash information

- Mash efficiency **56 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (68%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (19.4%) | 85 % | 4 |
| Grain | Caramel/Crystal Malt - 10L | 0.4 kg (7.8%) | 75 % | 20 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 0.25 kg (4.9%) | 70 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 7 g | 60 min | 12.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|-------|-------|--------|------------|
| Fermentis WB-06 | Wheat | Slant | 400 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|-------|
| Spice | Trawa cytrynowa | 20 g | Boil | 5 min |
| Spice | Kolendra | 20 g | Boil | 5 min |

| | | | | |
|--------|-------------------|------|------|-------|
| Flavor | Skórka pomarańczy | 50 g | Boil | 5 min |
| Flavor | skórka cytryny | 40 g | Boil | 5 min |