

# Witek Urodzinowy

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **13**
- SRM **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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (49.3%)	81 %	4
Grain	Pszenica niesłodowana	2 kg (49.3%)	75 %	3
Grain	Oats, Flaked	0.053 kg (1.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	20 g	Boil	5 min
Flavor	Kolendra	20 g	Boil	5 min
Flavor	Trawa cytrynowa	15 g	Boil	5 min