

Witkacyk edycja 2018

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **22**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.3 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.4 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **7.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **12.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------|----------------|-------|-----|
| Grain | Pilzneński | 1 kg (42.6%) | 81 % | 4 |
| Grain | Wheat, Flaked | 1.2 kg (51.1%) | 77 % | 4 |
| Grain | Zakwaszający | 0.15 kg (6.4%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil | Citra | 3 g | 60 min | 12 % |
| Boil | Citra | 3 g | 30 min | 12 % |
| Boil | Citra | 10 g | 5 min | 12 % |
| Aroma (end of boil) | Citra | 14 g | 1 min | 12 % |
| Dry Hop | Citra | 20 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------|--------|-----------|----------|
| Spice | kolendra | 10 g | Boil | 10 min |
| Spice | curacao | 10 g | Boil | 10 min |
| Spice | skórka z pomarańczy | 10 g | Boil | 10 min |
| Spice | curacao | 10 g | Secondary | 7 day(s) |
| Spice | skórka z pomarańczy | 10 g | Secondary | 7 day(s) |