

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)