

# Witkacyk edycja 2019

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **34**
- SRM **3.9**
- 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 **12.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 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 **8.1 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 **7.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (55.6%)	81 %	4
Grain	Wheat, Flaked	1.2 kg (44.4%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	11.2 %
Boil	Galaxy+Centennial+Amarillo+Citra	13 g	5 min	15 %
Dry Hop	Galaxy	15 g	1 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar Abbaye	Ale	Dry	11 g	---

## 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	werbena cytrynowa	10 g	Boil	10 min
Spice	curacao	10 g	Secondary	5 day(s)
Spice	skórka z pomarańczy	10 g	Secondary	5 day(s)
Spice	werbena cytrynowa	10 g	Secondary	5 day(s)
Spice	kolendra	10 g	Secondary	5 day(s)