

# Witold I

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **4.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	1 kg (14.9%)	79 %	4
Grain	Viking Pale Ale malt	2 kg (29.9%)	80 %	5
Grain	Strzegom Pszeniczny	2 kg (29.9%)	81 %	6
Grain	Oats, Flaked	0.8 kg (11.9%)	80 %	2
Grain	Barley, Flaked	0.5 kg (7.5%)	70 %	4
Grain	Rice, Flaked	0.4 kg (6%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Aroma (end of boil)	Chinook	20 g	0 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	11 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Spice	Coriander Seeds	10 g	Boil	10 min

Flavor	Sweet Orange Peel	100 g	Boil	5 min
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## Notes

- Warka 21. Warzone 13.10. Wyszło 18l - 13 Brixów. 2 tygodnie na burzliwej, końcowe BLG - 3. Fajny piwko, przepis daje rade.  
*Oct 13, 2017, 2:04 PM*