

# KSIAŻĘ WITOLD 2019

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **21**
- SRM **2.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **40.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **33.2 liter(s)** of **76C** water or to achieve **48.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (53.3%)	80 %	4
Grain	Oats, Flaked - pszeniczne	1.5 kg (20%)	80 %	2
Grain	Oats, Flaked -orkiszowe	1.5 kg (20%)	80 %	2
Grain	Oats, Flaked - owsiane	0.5 kg (6.7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale s-33	Wheat	Slant	210 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	21 g	Boil	5 min

Spice	Curacao	28 g	Boil	5 min
Spice	Skórka słodkiej pomarańczy	28 g	Boil	5 min
Spice	Trawa cytrynowa	28 g	Boil	5 min