

Pijany Witold

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **4.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **21 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **40 C**, Time **30 min**
- Temp **63 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **30 min** at **40C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **21 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.5 kg (12.5%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (12.5%)	79 %	16
Grain	Pszeniczny	3 kg (75%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	50 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.34 g	Fermentis

Notes

- Curacao 10 g, kolEndra 10 g
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