

# Witek

- Gravity **12.9 BLG**
- ABV ---
- IBU **21**
- SRM **3.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (40.8%)	82 %	4
Grain	Viking Wheat Malt	2 kg (40.8%)	83 %	5
Grain	Kasza manna	0.5 kg (10.2%)	--- %	---
Grain	Oats, Flaked	0.4 kg (8.2%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	12 g	Brewferm

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	15 g	Boil	10 min
Spice	kolendra	10 g	Boil	10 min

Spice	skórka pomarańczy	10 g	Boil	10 min
Spice	skórka cytryny	5 g	Boil	10 min
Spice	curacao	5 g	Boil	5 min
Spice	kolendra	10 g	Boil	5 min
Spice	skórka pomarańczy	10 g	Boil	5 min
Spice	skórka cytryny	5 g	Boil	5 min