

Witek

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **7.3 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **5.6 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.97 kg (30.1%)	81 %	4
Grain	Carahell	0.162 kg (5%)	77 %	26
Grain	Pszeniczny	0.48 kg (14.9%)	85 %	4
Adjunct	Płatki pszenne	1.125 kg (34.9%)	--- %	2
Adjunct	Płatki owsiane	0.484 kg (15%)	--- %	2