

Witek

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **28.7 liter(s)** of **76C** water or to achieve **45.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.1 kg (48.8%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 2.6 kg (31%) | 85 % | 3 |
| Grain | Pszeniczny | 1.2 kg (14.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 3.8 % |
| Boil | Saaz (Czech Republic) | 40 g | 25 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 1 ml | Fermentum Mobile |
| FM25 Klasztorna medytacja | Ale | Liquid | 1 ml | Fermentum Mobile |
| Gozdawa Classic Belgian Witbier | Wheat | Dry | 1 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | Kolendra | 15 g | Boil | 10 min |
| Spice | Curacao | 10 g | Boil | 10 min |
| Spice | Kolendra | 15 g | Boil | 3 min |
| Spice | Trawa cytrynowa | 15 g | Boil | 3 min |
| Spice | Skórka słodkiej pomarańczy | 15 g | Boil | 3 min |
| Spice | Curacao | 10 g | Boil | 3 min |

Notes

- https://www.wiki.piwo.org/Witbier_dla_zaawansowanych
Trawa lub skórka z cytryny
Początkowo tylko 40g kolendry, 20g curacao, 10g skórki słodkiej na 10 minut i elo. (dokminić)
Wrzucić ok. 250g łuski orkiszowej do zacieru
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