

Witek 2.0

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **4 %**
- Size with trub loss **57.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **64.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.4 liter(s)**
- Total mash volume **51.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **38.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **39.1 liter(s)** of **76C** water or to achieve **64.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński | 7.1 kg (55.5%) | 81 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 5 kg (39.1%) | 82 % | 5 |
| Grain | Płatki owsiane | 0.7 kg (5.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | East Kent Goldings | 50 g | 60 min | 5.1 % |
| Boil | Saaz (Czech Republic) | 50 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| Sb 33 | Wheat | Dry | 23 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|----------|------|------|-------|
| Spice | Curacao | 50 g | Boil | 5 min |
| Spice | Kolendra | 20 g | Boil | 5 min |