

witek 2021

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **14**
- SRM **3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.1 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13.9 liter(s)** of strike water to **68.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Pilzneński | 1.75 kg (41.7%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (9.5%) | 60 % | 3 |
| Grain | Pszenica niesłodowana | 1.75 kg (41.7%) | 75 % | 3 |
| Grain | słód enzymatyczny | 0.3 kg (7.1%) | --- % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 15 g | Boil | 10 min |
| Spice | curacao | 20 g | Boil | 10 min |