

# Witek

- Gravity **11 BLG**
- ABV ---
- IBU **13**
- SRM **3.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount       | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Pilzneński        | 2.5 kg (50%) | 81 %  | 4   |
| Grain | Płatki pszeniczne | 1.5 kg (30%) | 85 %  | 3   |
| Grain | Pszeniczny        | 0.5 kg (10%) | 85 %  | 4   |
| Grain | Płatki owsiane    | 0.5 kg (10%) | 85 %  | 3   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 10 g   | 60 min | 13.5 %     |

## Yeasts

| Name                            | Type  | Form | Amount | Laboratory |
|---------------------------------|-------|------|--------|------------|
| Safale S-33                     | Ale   | Dry  | 5 g    | Fermentis  |
| Safbrew T-58                    | Ale   | Dry  | 5 g    | Fermentis  |
| Gozdawa Classic Belgian Witbier | Wheat | Dry  | 5 g    | Gozdawa    |

## Extras

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

|       |                            |      |      |       |
|-------|----------------------------|------|------|-------|
| Spice | Kolendra                   | 25 g | Boil | 7 min |
| Spice | Curacao                    | 25 g | Boil | 7 min |
| Spice | Skórka słodkiej pomarańczy | 25 g | Boil | 7 min |