

Witek#3

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **120 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **61.3C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **120 min** at **64C**
- Keep mash **30 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	2.25 kg (45%)	79 %	4
Grain	Wheat, Flaked	2.25 kg (45%)	77 %	4
Grain	Weyermann - Pale Wheat Malt	0.5 kg (10%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	5 min
Spice	kolendra	20 g	Boil	5 min

Spice	rumianek	6 g	Boil	5 min
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