

# Witek

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **11**
- SRM **4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **12.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type    | Name                      | Amount         | Yield  | EBC |
|---------|---------------------------|----------------|--------|-----|
| Grain   | BESTMALZ - Bestt Pale Ale | 1.8 kg (48.6%) | 80.5 % | 6   |
| Grain   | Pszeniczny                | 0.4 kg (10.8%) | 85 %   | 4   |
| Adjunct | Pszenica niesłodowana     | 0.7 kg (18.9%) | 75 %   | 3   |
| Grain   | Płatki owsiane            | 0.4 kg (10.8%) | 85 %   | 3   |
| Grain   | Płatki pszeniczne         | 0.2 kg (5.4%)  | 85 %   | 3   |
| Grain   | Acid Malt                 | 0.2 kg (5.4%)  | 58.7 % | 6   |

## Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil      | Mosaic   | 10 g   | 10 min | 10 %       |
| Whirlpool | Amarillo | 10 g   | 10 min | 9.5 %      |
| Whirlpool | Citra    | 10 g   | 10 min | 12 %       |

## Yeasts

| Name               | Type  | Form   | Amount | Laboratory       |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 500 ml | Fermentum Mobile |

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type  | Name                       | Amount | Use for | Time   |
|-------|----------------------------|--------|---------|--------|
| Spice | Kolendra                   | 5 g    | Boil    | 10 min |
| Spice | Curacao                    | 10 g   | Boil    | 10 min |
| Spice | Kolendra                   | 5 g    | Boil    | 0 min  |
| Spice | Curacao                    | 5 g    | Boil    | 0 min  |
| Spice | Skórka słodkiej pomarańczy | 10 g   | Boil    | 0 min  |
| Spice | Skórka cytryny             | 10 g   | Boil    | 0 min  |