

# witek

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **20**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (33.3%)	81 %	4
Grain	Pszeniczny	2 kg (33.3%)	85 %	4
Grain	Płatki pszeniczne	1.5 kg (25%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	5 g	60 min	8 %
Boil	Marynka	15 g	30 min	8 %
Boil	Marynka	20 g	15 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	5 g	Boil	15 min
Herb	kolendra	5 g	Boil	15 min
Flavor	curacao	10 g	Boil	5 min
Herb	kolendra	10 g	Boil	5 min
Flavor	skórka pomarańczy	100 g	Boil	5 min

## Notes

- starter zrobiony 2 dni wcześniej 1,8l, zadany w temp 16c  
*Apr 1, 2020, 6:07 PM*