

Witek

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **17**
- SRM **4.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 1.5 kg (35.7%) | 81 % | 6 |
| Grain | Viking Pale Ale malt | 2 kg (47.6%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (11.9%) | 85 % | 3 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 0.2 kg (4.8%) | 70 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------|
| Wyeast 3944 Belgian Witbier | Ale | Liquid | 150 ml | Wyeast |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|---------|--------|
| Flavor | Kolendra | 15 g | Boil | 15 min |
| Flavor | skórka pomarańczowa | 50 g | Boil | 15 min |
| Flavor | bergamotka | 10 g | Boil | 15 min |

| | | | | |
|--------|----------|-----|------|--------|
| Flavor | rumianek | 1 g | Boil | 15 min |
|--------|----------|-----|------|--------|

Notes

- Dodatki smakowe namaczane 15 minut po wyłączeniu gazu.
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