

# 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.  
*Feb 1, 2021, 10:07 PM*