

# Witek

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **13**
- SRM **3.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **60.5 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **32.3 liter(s)**
- Total mash volume **42.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **32.3 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **38 liter(s)** of **76C** water or to achieve **60.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (40.8%)	85 %	4
Grain	Strzegom Pilzneński	5 kg (51%)	80 %	4
Grain	Słód owsiany Fawcett	0.5 kg (5.1%)	61 %	5
Grain	słód zakwaszający	0.3 kg (3.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Ale	Dry	22 g	Brewferm

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	30 g	Boil	15 min
Spice	skórka pomarańczowa	100 g	Boil	15 min

## Notes

- Przyprawy namaczane 15 po wyłączeniu palnika.  
*Apr 25, 2021, 5:57 PM*