

# witek

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **2 %**
- Size with trub loss **10.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **12.6 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **4.4 liter(s)**
- Total mash volume **6.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **4.4 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **12.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (44.2%)	80 %	4
Adjunct	Pszenica niesłodowana	0.5 kg (22.1%)	75 %	3
Grain	Weyermann - Spelt Malt	0.265 kg (11.7%)	81 %	6
Grain	Wheat, Flaked	0.2 kg (8.8%)	77 %	4
Grain	Oats, Flaked	0.3 kg (13.2%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	13 g	45 min	5 %