

Witek nowy

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (41.7%) | 81 % | 4 |
| Grain | Pszeniczny | 1.5 kg (25%) | 80 % | 4 |
| Grain | Płatki pszenne | 2 kg (33.3%) | 60 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | lunga | 7 g | 60 min | 12.4 % |
| Boil | Saaz (Czech Republic) | 30 g | 10 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|---------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 2.08 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|---------|---------|-------|
| Spice | Curacao | 20.83 g | Boil | 5 min |
| Spice | Kolendra | 20.83 g | Boil | 5 min |

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|-------|----------------------------|---------|------|-------|
| Spice | Skórka słodkiej pomarańczy | 20.83 g | Boil | 5 min |
|-------|----------------------------|---------|------|-------|