

# Witek z Belgii

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **15 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (40%)	80 %	5
Grain	Płatki pszeniczne	2.5 kg (50%)	85 %	3
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	60 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	50 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	15 min
Spice	trawa cytrynowa	20 g	Boil	15 min

Spice	kolendra	20 g	Boil	15 min
Other	łuska ryżowa	500 g	Mash	0 min