

Witek

- Gravity **11.3 BLG**
- ABV ---
- IBU **14**
- SRM **2.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **70 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **70 min** at **64C**
- Keep mash **0 min** at **76C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (43.5%) | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 1 kg (21.7%) | 80 % | 6 |
| Grain | Wheat, Flaked | 1.6 kg (34.8%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Kent Goldings | 20 g | 60 min | 5.5 % |
| Boil | Saaz (Czech Republic) | 15 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|------|--------|------------|
| Classic Belgian Witbier | Wheat | Dry | 10 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|-------|
| Spice | Kolenra | 7 g | Boil | 5 min |

| | | | | |
|-------|---------|------|------|-------|
| Spice | Curakao | 20 g | Boil | 5 min |
|-------|---------|------|------|-------|