

# Witoldo

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **3.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.5 kg (51%)	81 %	5
Grain	Strzegom Wiedeński	0.4 kg (8.2%)	79 %	10
Grain	Płatki pszeniczne	2 kg (40.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Tradition	30 g	60 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolelendra	20 g	Boil	15 min
Spice	Zest słodkiej pomarańczy	38 g	Boil	15 min
Flavor	Sok z czerwonych pomarańczy	770 g	Boil	5 min

Flavor	Mięta pieprzowa	25 g	Secondary	5 day(s)
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## Notes

- Woda z Biedry:  
HCO - 134  
SO - 70  
Cl - 18  
F - 0.16  
Ca - 60  
Mg - 13  
Na - 5  
K - 0.75  
*Mar 17, 2019, 11:56 AM*