

# DonWitek

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **3.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **90 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (50%)	81 %	4
Grain	Płatki pszeniczne	1.5 kg (30%)	85 %	3
Grain	Pszeniczny	0.5 kg (10%)	85 %	4
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	60 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	12 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka grapefrit rehydr.	10 g	Boil	10 min
Spice	kolendra	10 g	Boil	10 min

Spice	Skórka pomarańcz rehydr.	20 g	Boil	1 min
Spice	Kolendra	5 g	Boil	1 min