

Miętowy Witek

- Gravity **14.6 BLG**
- ABV ---
- IBU **9**
- SRM **4.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Pilzneński | 5 kg (83.3%) | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 1 kg (16.7%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 50 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------------------------|--------|---------|--------|
| Spice | kolendra | 20 g | Boil | 10 min |
| Spice | suszona skórka gorzkiej pomarańczy | 20 g | Boil | 10 min |
| Spice | curacao | 20 g | Boil | 10 min |

| | | | | |
|-------|----------|------|------|--------|
| Herb | mieta | 50 g | Boil | 10 min |
| Spice | jałowiec | 15 g | Boil | 10 min |