

# Witek 1

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **53 C**, Time **20 min**
- Temp **63 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **20 min** at **53C**
- Keep mash **90 min** at **63C**
- Keep mash **1 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Acidulated Malt	0.06 kg (1.3%)	80 %	6
Grain	Weyermann - Pilsner Malt	2.35 kg (50.1%)	81 %	4
Grain	Briess - Wheat Malt, White	0.478 kg (10.2%)	85 %	5
Grain	Płatki pszeniczne	1.5 kg (32%)	85 %	3
Grain	Płatki owsiane	0.3 kg (6.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	22 g	60 min	6.1 %
Boil	Hallertau	10 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP400 - Belgian Wit Ale Yeast	Wheat	Liquid	40 ml	White Labs

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	skórki pomarańczy gorzkiej	8 g	Boil	10 min
Flavor	skórki pomarańczy słodkiej	12 g	Boil	10 min
Flavor	kolendra ziarna	7 g	Boil	10 min