

witek 2.0

- Gravity **11 BLG**
- ABV ---
- IBU **28**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

Steps

- Temp **45 C**, Time **25 min**
- Temp **69 C**, Time **55 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **6.3 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **25 min** at **45C**
- Keep mash **55 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Wheat Malt, White	1.2 kg (57.1%)	85 %	5
Grain	Oats, Flaked	0.1 kg (4.8%)	80 %	2
Grain	Briess - Pilsen Malt	0.8 kg (38.1%)	80.5 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	15 g	60 min	3 %
Boil	Golding	18 g	45 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Witbier	Ale	Liquid	50 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Spice	colendian seed	5 g	Boil	10 min

Spice	orange peel	25 g	Boil	10 min
Spice	bitter orange peel	10 g	Boil	10 min