

Witek

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **14**
- SRM **3.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **10.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.8 liter(s)**
- Total mash volume **7.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **5.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Pilzneński | 0.77 kg (46.1%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 0.53 kg (31.7%) | 85 % | 3 |
| Grain | Pszeniczny | 0.27 kg (16.2%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.1 kg (6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 3.5 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|-------|------|--------|------------|
| Gozdawa Classic Belgian Witbier | Wheat | Dry | 0.33 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|-------|
| Spice | Kolendra | 8 g | Boil | 5 min |
| Spice | Skórka grejpfruta | 6.67 g | Boil | 5 min |

| | | | | |
|-------|----------------------------|--------|------|-------|
| Spice | Mięta suszona | 8 g | Boil | 5 min |
| Spice | Skórka słodkiej pomarańczy | 6.67 g | Boil | 5 min |