

# Witek

- Gravity **12.4 BLG**
- ABV ---
- IBU **14**
- SRM **4.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **54 C**, Time **5 min**
- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **5 min** at **54C**
- Keep mash **50 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Pszenica niesłodowana	1.8 kg (31%)	75 %	3
Grain	Strzegom Pilzneński	1.8 kg (31%)	80 %	4
Grain	Słód orkiszowy	0.5 kg (8.6%)	82 %	4
Grain	Oats, Flaked	0.3 kg (5.2%)	80 %	2
Grain	Rice, Flaked	0.1 kg (1.7%)	70 %	2
Grain	Acid Malt	0.1 kg (1.7%)	58.7 %	6
Grain	Strzegom Pszeniczny	1 kg (17.2%)	81 %	6
Grain	Wheat, Torrified	0.2 kg (3.4%)	79 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	25 g	50 min	4.3 %
Boil	Styrian Golding	10 g	15 min	3.6 %
Boil	Cascade	5 g	5 min	6 %
Boil	WAI-ITI	10 g	1 min	4.1 %
Boil	East Kent Goldings	10 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M21 Belgian Wit	Wheat	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	6 g	Boil	10 min
Spice	Kolendra	8 g	Boil	10 min
Flavor	Curacao	5 g	Boil	3 min
Spice	Kolendra	3 g	Boil	3 min
Spice	Kminek	0.5 g	Boil	1 min