

witek

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **2 %**
- Size with trub loss **10.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **12.6 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **4.4 liter(s)**
- Total mash volume **6.2 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **4.4 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **12.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------|------------------|-------|-----|
| Grain | Strzegom Pilzneński | 1 kg (44.2%) | 80 % | 4 |
| Adjunct | Pszenica niesłodowana | 0.5 kg (22.1%) | 75 % | 3 |
| Grain | Weyermann - Spelt Malt | 0.265 kg (11.7%) | 81 % | 6 |
| Grain | Wheat, Flaked | 0.2 kg (8.8%) | 77 % | 4 |
| Grain | Oats, Flaked | 0.3 kg (13.2%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 13 g | 45 min | 5 % |