

Witek kolega z wojska

- Gravity **12.4 BLG**
- ABV ---
- IBU **16**
- SRM **3.9**
- 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Oats, Flaked | 0.5 kg (11.1%) | 80 % | 2 |
| Grain | Strzegom Pilzneński | 2 kg (44.4%) | 80 % | 4 |
| Grain | Wheat, Flaked | 1 kg (22.2%) | 77 % | 4 |
| Grain | Pszeniczny | 1 kg (22.2%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Boil | Cascade | 10 g | 15 min | 6 % |
| Boil | Cascade | 10 g | 0 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Mangrove jack's m21 belgian wit | Ale | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 15 g | Boil | 10 min |

| | | | | |
|--------|--------------------|------|------|--------|
| Flavor | skrórka bergamotki | 20 g | Boil | 20 min |
|--------|--------------------|------|------|--------|