Pomarańczowy Mag Witek

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **6.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **51.3 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **37.5 liter(s)**

Steps

- Temp **72 C**, Time **5 min**
- Temp **68 C**, Time **65 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **65 min** at **68C**
- Keep mash **5 min** at **72C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.8 kg *(24%)*	80 %	5
Grain	Płatki pszeniczne	0.7 kg *(9.3%)*	60 %	3
Grain	Słód pszeniczny	3.8 kg *(50.7%)*	82 %	5
Grain	Strzegom Monachijski typ II	1 kg *(13.3%)*	79 %	22
Grain	Strzegom Wiedeński	0.2 kg *(2.7%)*	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	50 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny ogród	Wheat	Liquid	25 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Spice	kolendra	10 g	Boil	10 min