Witek

- Gravity **11 BLG**
- ABV **---**
- IBU **13**
- SRM **3.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg *(50%)*	81 %	4
Grain	Płatki pszeniczne	1.5 kg *(30%)*	85 %	3
Grain	Pszeniczny	0.5 kg *(10%)*	85 %	4
Grain	Płatki owsiane	0.5 kg *(10%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	5 g	Fermentis
Safbrew T-58	Ale	Dry	5 g	Fermentis
Gozdawa Classic Belgian Witbier	Wheat	Dry	5 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time

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

Spice	Kolendra	25 g	Boil	7 min
Spice	Curacao	25 g	Boil	7 min
Spice	Skórka słodkiej pomarańczy	25 g	Boil	7 min