Witek 2025

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **10**
- SRM **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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.1 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **9.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.95 kg *(43.3%)*	80 %	4
Grain	słód enzmmatyczny	0.35 kg *(7.8%)*	80 %	3
Adjunct	Pszenica niesłodowana	1.8 kg *(40%)*	75 %	3
Grain	Płatki owsiane	0.4 kg *(8.9%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis

Extras

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