

## Wit slub

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **16**
- SRM **3.8**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **60 C**, Time **30 min**
- Temp **64 C**, Time **45 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **30 min** at **60C**
- Keep mash **45 min** at **64C**
- 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	Pszenica niesłodowana	1 kg (22.2%)	75 %	3
Grain	Strzegom pszeniczny	1 kg (22.2%)	81 %	6
Grain	Viking Pale Ale malt	2.5 kg (55.6%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook pl	6 g	60 min	11.6 %
Boil	Lublin (Lubelski)	20 g	60 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's - Belgian Wit M21	Wheat	Dry	10 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	5 g	Mash	15 min
Spice	curacao	5 g	Mash	15 min

Spice	kolendra	15 g	Boil	10 min
Flavor	curacao	20 g	Boil	10 min
Flavor	skórka cytryny/pomarańczy	5 g	Boil	10 min