

## 22 wit

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **37**
- SRM **2.9**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

### Mash information

- Mash efficiency **100 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **9.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **37.9 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.2 kg (46.7%)	80 %	4
Adjunct	Pszenica niesłodowana	3.65 kg (53.3%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	30 min	13.2 %
Boil	Mosaic	30 g	30 min	12.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	12 g	brewferm

### Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczy	40 g	Boil	30 min
Spice	mech irlandzki	10 g	Boil	15 min