

# CHERRY WIT

- Gravity **11.9 BLG**
- ABV ---
- IBU **18**
- SRM **2.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **6 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **31.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **60.3C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.3 kg (50%)	80.5 %	2
Grain	Płatki pszeniczne	2 kg (43.5%)	85 %	3
Grain	Płatki owsiane	0.3 kg (6.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	9.5 %
Boil	Sybilla	10 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Ale	Dry	11.5 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	6 g	Boil	5 min
Spice	curacao	20 g	Boil	5 min

Spice	wiśnie mrożone	400 g	Boil	5 min
-------	----------------	-------	------	-------