

# Imperium Wita

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- Gravity **16.5 BLG**
- ABV ---
- IBU **19**
- SRM **4.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **36.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **90 min**
- Temp **76 C**, Time **8 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **90 min** at **64C**
- Keep mash **30 min** at **68C**
- Keep mash **8 min** at **76C**
- Sparge using **26.2 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

## Fermentables

| Type    | Name           | Amount       | Yield | EBC |
|---------|----------------|--------------|-------|-----|
| Grain   | Pilzneński     | 2 kg (25%)   | 81 %  | 4   |
| Grain   | Pszeniczny     | 3 kg (37.5%) | 85 %  | 4   |
| Adjunct | płatki owsiane | 1 kg (12.5%) | 85 %  | 6   |
| Adjunct | płatki pszenne | 2 kg (25%)   | 85 %  | 4   |

## Hops

| Use for   | Name          | Amount | Time      | Alpha acid |
|-----------|---------------|--------|-----------|------------|
| Boil      | Kent Goldings | 50 g   | 60 min    | 5.5 %      |
| Whirlpool | Centennial    | 30 g   | 0 min     | 10.5 %     |
| Dry Hop   | Centennial    | 20 g   | 10 day(s) | 10.5 %     |

## Yeasts

| Name                            | Type  | Form | Amount | Laboratory |
|---------------------------------|-------|------|--------|------------|
| Gozdawa Classic Belgian Witbier | Wheat | Dry  | 10 g   | Gozdawa    |

## Extras

| Type  | Name                       | Amount | Use for | Time  |
|-------|----------------------------|--------|---------|-------|
| Spice | Kolendra                   | 15 g   | Boil    | 5 min |
| Spice | curacao                    | 40 g   | Boil    | 5 min |
| Spice | Skórka słodkiej pomaranczy | 20 g   | Boil    | 5 min |