

Redwit

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **11**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **50 C**, Time **25 min**
- Temp **64 C**, Time **55 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **25 min** at **50C**
- Keep mash **55 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **25.9 liter(s)** of **76C** water or to achieve **38.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Ale	2 kg (32.3%)	81 %	6
Grain	Pszeniczny	1.5 kg (24.2%)	85 %	4
Grain	Orkiszowy	1.5 kg (24.2%)	80 %	4
Grain	Płatki pszeniczne	1.2 kg (19.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Yellow Sub	30 g	30 min	6.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic belgian witbier	Wheat	Dry	20 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	50 g	Boil	60 min

Spice	Curacao	50 g	Boil	60 min
Spice	Skórka pomarańczy	50 g	Boil	60 min
Spice	Hibiskus	50 g	Secondary	15 day(s)