

Światowit

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **13**
- SRM **3.7**
- 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 **20 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **65 C**, Time **80 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **80 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (36.4%)	85 %	4
Grain	Strzegom Pilzneński	2 kg (36.4%)	80 %	4
Grain	Wheat, Torrified	1 kg (18.2%)	79 %	4
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	10 g	60 min	7.5 %
Boil	Huell Melon	10 g	15 min	7.5 %
Aroma (end of boil)	Huell Melon	15 g	5 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's - Belgian Wit M21	Wheat	Dry	11 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	10 min
Spice	Kolendra	20 g	Boil	10 min
Spice	Skórka Bergamotki	10 g	Boil	5 min
Spice	Zest pomarańczy sycylijskiej	10 g	Boil	5 min
Spice	Aframon	10 g	Boil	5 min