

# Wit

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **16**
- SRM **3.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **55 C**, Time **30 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **30 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.2 kg (44.4%)	80 %	4
Grain	Płatki pszeniczne	1.2 kg (44.4%)	85 %	3
Grain	Płatki owsiane	0.25 kg (9.3%)	85 %	3
Grain	Acid Malt	0.05 kg (1.9%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	7.2 %
Boil	Saaz	10 g	15 min	3 %

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	5 g	Boil	15 min
Spice	curacao	10 g	Boil	15 min