

Wit

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **17**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **36.8 liter(s)**
- Total mash volume **47.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **36.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **80C**
- Sparge using **37 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5.5 kg (52.4%) | 80 % | 4 |
| Grain | Pszeniczny | 5 kg (47.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Ekuanot | 30 g | 30 min | 14 % |
| Boil | Crystal | 50 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|------------|
| Lallemand Belle Saison Belgian Style Ale | Ale | Dry | 44 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Spice | Kolendra | 100 g | Boil | 10 min |
| Spice | skórka pomarańczy | 150 g | Boil | 10 min |