

# Wit

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **14**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount         | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński     | 2.5 kg (43.1%) | 81 %  | 4   |
| Grain | Pszeniczny     | 2.5 kg (43.1%) | 85 %  | 4   |
| Grain | Płatki owsiane | 0.8 kg (13.8%) | 60 %  | 3   |

## Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Hallertau Tradition | 25 g   | 90 min | 5.5 %      |

## Yeasts

| Name   | Type | Form   | Amount | Laboratory     |
|--------|------|--------|--------|----------------|
| Rustic | Ale  | Liquid | 300 ml | Imperial Yeast |

## Extras

| Type  | Name              | Amount | Use for | Time   |
|-------|-------------------|--------|---------|--------|
| Spice | Kolendra indyjska | 10 g   | Boil    | 15 min |
| Spice | Skórka pomarańczy | 70 g   | Boil    | 3 min  |