

# Wit Kazik

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **9**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **8.6 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **6.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński IREKS      | 1 kg (46.3%)   | 81 %  | 4   |
| Grain | Strzegom pszeniczny   | 0.6 kg (27.8%) | 81 %  | 6   |
| Grain | Pszenica niesłodowana | 0.28 kg (13%)  | 40 %  | 2   |
| Grain | płatki owsiane        | 0.28 kg (13%)  | 80 %  | 5   |

## Hops

| Use for | Name             | Amount | Time   | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil    | Styrian Goldings | 8 g    | 60 min | 4.5 %      |
| Boil    | Fuggles          | 6 g    | 5 min  | 4.5 %      |

## Yeasts

| Name        | Type | Form   | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| Belgian wit | Ale  | Liquid | 480 ml | Starter    |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |                                       |      |      |       |
|-------|---------------------------------------|------|------|-------|
| Spice | Kolendra indyjska                     | 4 g  | Boil | 5 min |
| Spice | Curacao                               | 8 g  | Boil | 5 min |
| Spice | Suszona skórka<br>słodkiej pomarańczy | 10 g | Boil | 5 min |