

Wit Kowalski

- Gravity **11.4 BLG**
- ABV ---
- IBU **15**
- SRM **4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **8 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **13.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **55 C**, Time **0 min**
- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.4 kg (58.3%)	81 %	4
Grain	Pszeniczny	0.5 kg (20.8%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (20.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	8 g	60 min	6 %
Aroma (end of boil)	Cascade	10 g	7 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
t-58	Ale	Slant	100 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	4 g	Boil	15 min

Spice	skórka pomarańczy curacao	5 g	Boil	15 min
Spice	kolendra	4 g	Boil	5 min
Spice	skórka pomarańczy curacao	5 g	Boil	5 min