

# Wit na płatkach

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **3.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.46 kg (46.3%)	89 %	4
Grain	płatki przenie błyskawiczne	1.235 kg (23.2%)	88 %	4
Grain	Pszeniczny	0.886 kg (16.7%)	88 %	4
Grain	Płatki orkiszowe	0.086 kg (1.6%)	88 %	4
Grain	Płatki owsiane	0.35 kg (6.6%)	88 %	3
Grain	płatki jęczmienne błyskawiczne	0.3 kg (5.6%)	88 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	7.3 %
Boil	Cascade	15 g	10 min	7.3 %
Whirlpool	Cascade	15 g	1 min	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP550 - Belgian Ale Yeast	Ale	Liquid	15 ml	White Labs
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### Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	8 g	Boil	10 min
Flavor	kolendra	8 g	Boil	10 min
Flavor	curacao	17 g	Boil	0 min
Flavor	kolendra	7 g	Boil	0 min