

## Wit na szybko

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **16**
- SRM **3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **10.5 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **65.5C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Pszenica niesłodowana	0.4 kg (21.1%)	75 %	3
Grain	Pszeniczny	0.5 kg (26.3%)	85 %	4
Grain	Pilzneński	0.9 kg (47.4%)	81 %	4
Grain	Enzymatyczny	0.1 kg (5.3%)	80 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11 g	Fermentis