

witbit

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

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **67 C**, Time **25 min**
- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **70 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **70 min** at **64C**
- Keep mash **25 min** at **67C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.13 kg (50%)	75 %	4
Grain	Pszeniczny	1.25 kg (20%)	75 %	4
Grain	Płatki pszeniczne	1.56 kg (25%)	75 %	3
Grain	Płatki owsiane	0.31 kg (5%)	75 %	3