

Witia (3)

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **21**
- SRM **3.4**
- 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 **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.15 kg (55.8%)	81 %	4
Adjunct	Płatki pszeniczne	1 kg (17.7%)	60 %	3
Adjunct	Płatki owsiane	0.3 kg (5.3%)	60 %	3
Grain	Weyermann pszeniczny jasny	1 kg (17.7%)	80 %	4
Grain	Weyermann - Acidulated Malt	0.2 kg (3.5%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	70 min	9.6 %
Boil	Hallertau Tradition	20 g	15 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	25 g	Boil	10 min
Spice	skórka gorz. pom. curacao	20 g	Boil	10 min
Spice	skórka słodkiej pomarańczy	20 g	Boil	10 min