

# Witia

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **3.3**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 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 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 **22 liter(s)** of **76C** water or to achieve **32.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.1 kg (55.4%)	81 %	4
Adjunct	Płatki pszeniczne	1 kg (17.9%)	60 %	3
Adjunct	Płatki owsiane	0.3 kg (5.4%)	60 %	3
Grain	Weyermann pszeniczny jasny	1 kg (17.9%)	80 %	4
Grain	Weyermann - Acidulated Malt	0.2 kg (3.6%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Ale	Dry	12 g	---

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	5 min
Spice	skórka gorz. pom. curacao	25 g	Boil	5 min