

# Witt

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **3.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **1 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **23.2 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **100 C**, Time **30 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **113.3C**
- Add grains
- Keep mash **30 min** at **100C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **23.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.2 kg (30.8%)	81 %	4
Grain	Weyermann pszeniczny jasny	1 kg (25.6%)	80 %	5
Grain	Oats, Flaked	0.5 kg (12.8%)	80 %	2
Grain	Wheat, Flaked	1.2 kg (30.8%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	25 g	60 min	5 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	20 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra indyjska	30 g	Boil	5 min
Spice	curacao	20 g	Boil	5 min
Spice	skórka pomarańczy słodkiej	135 g	Boil	5 min

Other	łyżka mąki	13 g	Boil	10 min
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