

Wit #4

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.8 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **60.9C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (44.9%)	80 %	4
Grain	Płatki orkiszowe	0.8 kg (18%)	80 %	4
Grain	Płatki owsiane	0.4 kg (9%)	85 %	3
Grain	Strzegom Pszeniczny	1 kg (22.5%)	81 %	6
Grain	Słód Pale Cookie - Viking Malt	0.25 kg (5.6%)	80 %	25

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	22 g	60 min	5.2 %
Aroma (end of boil)	Cascade PL	11 g	10 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
s 33	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
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Spice	curacao	20 g	Boil	5 min
Spice	kolendra	15 g	Boil	5 min