

#4 ImpWit

- Gravity **17.3 BLG**
- ABV ---
- IBU **24**
- SRM **5.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **15 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

Steps

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

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (52.6%)	80 %	4
Grain	Pszeniczny	1 kg (26.3%)	85 %	4
Grain	Barley, Flaked	0.8 kg (21.1%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Lublin (Lubelski)	10 g	30 min	4 %
Whirlpool	Marynka	20 g	0 min	10 %
Whirlpool	Lublin (Lubelski)	20 g	0 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	imbir	40 g	Boil	0 min

Other	skórka pomaranczy	20 g	Boil	0 min
Other	skorka cytryny	20 g	Boil	0 min
Other	laska wanilii	4 g	Boil	0 min
Spice	kolendra	10 g	Boil	0 min