

# Iato w Brukseli

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (47.6%)	81 %	5
Grain	Wheat, Flaked	2.5 kg (47.6%)	77 %	4
Grain	Oats, Flaked	0.25 kg (4.8%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	25 g	60 min	5.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Ialbrew wit	Wheat	Dry	11.5 g	Ialamand

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	7 g	Boil	5 min
Spice	skórka z pomarańczy	35 g	Boil	5 min
Spice	kardamon	3 g	Boil	5 min
Spice	curcao	20 g	Boil	5 min