WIT-WAI-ITI

- Gravity **12.6 BLG**
- ABV **---**
- IBU **11**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg *(43.5%)*	80 %	4
Adjunct	Pszenica niesłodowana	1 kg *(21.7%)*	75 %	3
Grain	Pszeniczny	1 kg *(21.7%)*	85 %	4
Grain	Wheat, Torrified	0.5 kg *(10.9%)*	79 %	4
Adjunct	Płatki owsiane	0.1 kg *(2.2%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	WAI-ITI	10 g	60 min	4.1 %
Aroma (end of boil)	WAI-ITI	30 g	15 min	4.1 %
Dry Hop	WAI-ITI	10 g	7 day(s)	4.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M21 Belgian Wit	Wheat	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka słodkiej pomarańczy	30 g	Boil	10 min
Spice	Skórka cytrynowa	10 g	Boil	10 min
Spice	Skórka grejpfrutowa	10 g	Boil	10 min