

## Czasem trzeba 0,5

- Gravity **11.4 BLG**
- ABV ---
- IBU **17**
- SRM **3.7**
- 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 **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

### Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.5 kg (61%)	81 %	4
Grain	Pszeniczny	0.5 kg (12.2%)	85 %	4
Grain	Owsiany	0.3 kg (7.3%)	82 %	4
Grain	Pszenica niesłodowana	0.8 kg (19.5%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	6 %
Boil	Cascade	15 g	10 min	6 %
Boil	Citra	10 g	10 min	12 %

### Yeasts

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

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Kolendra	15 g	Boil	10 min
Flavor	Curacao	10 g	Boil	10 min
Flavor	Skórki słodkiej pomarańczy	10 g	Boil	10 min
Flavor	Skórki pomarańczy bergamotki	10 g	Boil	10 min

## Notes

- 1. Wit - Twój Browar - pierwsze podejście, zobaczymy co wyjdzie i kolejna warka już na "własnych" surowcach.  
*Oct 30, 2016, 12:17 PM*