

# Wit

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **12**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.4 kg (50%)	82 %	4
Grain	Płatki owsiane	0.2 kg (7.1%)	85 %	3
Grain	Oats, Flaked	1.2 kg (42.9%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	12 g	Boil	10 min
Flavor	Curacao	12 g	Boil	10 min