

# Wit

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **44**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **74 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **74C**
- Keep mash **1 min** at **77C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.7 kg (88.7%)	80 %	4
Grain	Strzegom Wiedeński	0.6 kg (11.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	12.4 %
Aroma (end of boil)	Lublin (Lubelski)	32 g	30 min	3.4 %