

# Wit

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **4.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.3 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **30 min** at **66C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.4 kg (41.2%)	79 %	6
Grain	Pszeniczny	1 kg (29.4%)	85 %	4
Grain	Strzegom Pilzneński	1 kg (29.4%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski) PH	15 g	60 min	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fm 21	Wheat	Liquid	1000 ml	Fermentum mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	4 g	Boil	5 min
Flavor	Zest z cytrusów	20 g	Boil	5 min