

wit

- Gravity **12.1 BLG**
- ABV ---
- IBU **15**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **90 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------------|-----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 3 kg (54.5%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 2.25 kg (40.9%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.25 kg (4.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 20 g | 60 min | 5.1 % |
| Boil | Lublin (Lubelski) | 15 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|-------|
| Spice | kolędra | 7 g | Boil | 5 min |

| | | | | |
|-------|---------|------|------|-------|
| Spice | curacao | 20 g | Boil | 5 min |
|-------|---------|------|------|-------|