WIT 80/81

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **68.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **72 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **60 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **68.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg *(36.3%)*	80 %	5
Grain	Viking Wheat Malt	7.5 kg *(60.5%)*	83 %	5
Adjunct	Rice Hulls	0.4 kg *(3.2%)*	1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	amora preta	10 g	60 min	11.1 %
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	10.7 %
Boil	Marynka	50 g	10 min	9.4 %
Aroma (end of boil)	Marynka	50 g	10 min	9.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Ale	Dry	11.5 g	Fermentis

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