

## Witia (4)

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **21**
- SRM **3.4**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **15.2 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

### Fermentables

| Type    | Name                        | Amount          | Yield | EBC |
|---------|-----------------------------|-----------------|-------|-----|
| Grain   | Weyermann - Pilsner Malt    | 3.15 kg (55.8%) | 81 %  | 4   |
| Adjunct | Płatki pszeniczne           | 1 kg (17.7%)    | 60 %  | 3   |
| Adjunct | Płatki owsiane              | 0.3 kg (5.3%)   | 60 %  | 3   |
| Grain   | Weyermann pszeniczny jasny  | 1 kg (17.7%)    | 80 %  | 4   |
| Grain   | Weyermann - Acidulated Malt | 0.2 kg (3.5%)   | 80 %  | 6   |

### Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Perle               | 20 g   | 70 min | 9.6 %      |
| Boil    | Hallertau Tradition | 20 g   | 15 min | 5 %        |

### Yeasts

| Name               | Type  | Form   | Amount | Laboratory       |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 30 ml  | Fermentum Mobile |

### Extras

| Type  | Name                          | Amount | Use for | Time   |
|-------|-------------------------------|--------|---------|--------|
| Spice | kolendra                      | 25 g   | Boil    | 10 min |
| Spice | skórka gorz. pom.<br>curacao  | 20 g   | Boil    | 10 min |
| Spice | skórka słodkiej<br>pomarańczy | 20 g   | Boil    | 10 min |