

Witt

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **21**
- SRM **4.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (48%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1 kg (16%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 2 kg (32%) | 85 % | 3 |
| Grain | Carahell | 0.25 kg (4%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 8.8 % |
| Boil | Citra | 25 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Brewferm Blanche | Wheat | Dry | 11.5 g | Brewferm |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------------------|------|------|--------|
| Spice | kolendra | 15 g | Boil | 10 min |
| Flavor | Curacao | 20 g | Boil | 10 min |
| Flavor | skórka pomaranczy 2 szt | 20 g | Boil | 10 min |
| Flavor | skorka cytryny | 8 g | Boil | 10 min |