

Wittorio

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **13**
- SRM **4.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 3 kg (46.2%) | 80 % | 4 |
| Grain | IREKS Wheat Malt light | 3 kg (46.2%) | 83 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Hallertau Blanc | 15 g | 50 min | 9.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| Safbrew WB-06 | Wheat | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Flavor | Curacao | 25 g | Boil | 5 min |
| Spice | Kolendra | 15 g | Boil | 10 min |