

# WITTTTT

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount       | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Pilzneński        | 2.5 kg (50%) | 81 %  | 5   |
| Grain | Płatki pszeniczne | 2 kg (40%)   | 85 %  | 3   |
| Grain | Płatki owsiane    | 0.5 kg (10%) | 85 %  | 3   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Marynka PH | 25 g   | 60 min | 7.4 %      |
| Boil    | Marynka PH | 15 g   | 15 min | 7.4 %      |

## Yeasts

| Name               | Type  | Form  | Amount | Laboratory       |
|--------------------|-------|-------|--------|------------------|
| FM20 Białe Walonki | Wheat | Slant | 200 ml | Fermentum Mobile |

## Extras

| Type   | Name     | Amount | Use for | Time  |
|--------|----------|--------|---------|-------|
| Flavor | Kolendra | 20 g   | Boil    | 5 min |
| Flavor | Curacao  | 35 g   | Boil    | 5 min |

|             |                |     |      |        |
|-------------|----------------|-----|------|--------|
| Water Agent | Chlorek wapnia | 4 g | Boil | 60 min |
| Water Agent | Cynk + odżywka | 1 g | Boil | 60 min |

## Notes

- Woda z Biedry 2  
May 18, 2020, 9:03 PM