

#11 Wit

- Gravity **11 BLG**
- ABV ---
- IBU **18**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **70 C**, Time **20 min**
- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (52.6%)	80 %	4
Grain	Wheat, Flaked	1.5 kg (39.5%)	77 %	4
Grain	Oats, Flaked	0.3 kg (7.9%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Wheat	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	7 g	Boil	5 min

Flavor	skórka cytryny	20 g	Boil	5 min
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