

# CHERRY WIT

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- Gravity **11.9 BLG**
- ABV ---
- IBU **18**
- SRM **2.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **6 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **31.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **60.3C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield  | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Briess - Pilsen Malt | 2.3 kg (50%)  | 80.5 % | 2   |
| Grain | Płatki pszeniczne    | 2 kg (43.5%)  | 85 %   | 3   |
| Grain | Płatki owsiane       | 0.3 kg (6.5%) | 85 %   | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 15 g   | 60 min | 9.5 %      |
| Boil    | Sybilla | 10 g   | 15 min | 4.5 %      |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Gozdawa Classic Belgian Witbier | Ale  | Dry  | 11.5 g | Gozdawa    |

## Extras

| Type  | Name     | Amount | Use for | Time  |
|-------|----------|--------|---------|-------|
| Spice | kolendra | 6 g    | Boil    | 5 min |
| Spice | curacao  | 20 g   | Boil    | 5 min |

|       |                |       |      |       |
|-------|----------------|-------|------|-------|
| Spice | wiśnie mrożone | 400 g | Boil | 5 min |
|-------|----------------|-------|------|-------|