

# Green Wit

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **5.3**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **72 C**, Time **30 min**
- Temp **64 C**, Time **100 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **100 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (76.9%)	81 %	4
Grain	Pszeniczny	1 kg (19.2%)	85 %	4
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (3.8%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Hersbrucker	20 g	15 min	3 %
Boil	Hersbrucker	7 g	5 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Abbey II	Ale	Liquid	1500 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Other	mąka	800 g	Mash	20 min

Flavor	curacao	15 g	Boil	15 min
Flavor	curacao	15 g	Boil	5 min
Water Agent	węglan wapnia	20 g	Mash	160 min
Flavor	Ksyitol	200 g	Secondary	15 day(s)