

# Imperial wit

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **33**
- SRM **4.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (13.7%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (13.7%)	80 %	5
Grain	Pszenica niesłodowana	5 kg (68.5%)	75 %	3
Grain	Weyermann - Carapils	0.3 kg (4.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	X13459	20 g	60 min	6.4 %
Boil	Motueka	20 g	60 min	7 %
Aroma (end of boil)	AtHanum	20 g	15 min	4.8 %
Aroma (end of boil)	X13459	30 g	5 min	6.4 %
Dry Hop	Ath anum	30 g	3 day(s)	4.8 %
Whirlpool	Motueka	30 g	1 min	7 %
Dry Hop	Motueka	50 g	5 day(s)	7 %
Dry Hop	X13459	50 g	5 day(s)	6.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa fruit blanche	Wheat	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	30 g	Boil	5 min
Spice	Kolendra	30 g	Boil	5 min
Spice	Rumianek	3.5 g	Boil	5 min