

# Imperium Wita

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- Gravity **16.5 BLG**
- ABV ---
- IBU **19**
- SRM **4.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **36.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **90 min**
- Temp **76 C**, Time **8 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **90 min** at **64C**
- Keep mash **30 min** at **68C**
- Keep mash **8 min** at **76C**
- Sparge using **26.2 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (25%)	81 %	4
Grain	Pszeniczny	3 kg (37.5%)	85 %	4
Adjunct	płatki owsiane	1 kg (12.5%)	85 %	6
Adjunct	płatki pszenne	2 kg (25%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	50 g	60 min	5.5 %
Whirlpool	Centennial	30 g	0 min	10.5 %
Dry Hop	Centennial	20 g	10 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	10 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	15 g	Boil	5 min
Spice	curacao	40 g	Boil	5 min
Spice	Skórka słodkiej pomaranczy	20 g	Boil	5 min