

# MINT WIT

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **10**
- SRM **3.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **19.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (50%)	81 %	4
Grain	Płatki orkiszowe	2 kg (50%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	60 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	100 ml	Fermentum Mobile