

# Orkiszowy Lekki Wit

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **20**
- SRM **3.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.3 liter(s)**
- Total mash volume **4.4 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **3.3 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **7.6 liter(s)** of wort

## Fermentables

| Type  | Name             | Amount          | Yield | EBC |
|-------|------------------|-----------------|-------|-----|
| Grain | Pilzneński       | 0.45 kg (38.5%) | 81 %  | 4   |
| Grain | Pszeniczny       | 0.15 kg (12.8%) | 85 %  | 4   |
| Grain | Płatki owsiane   | 0.11 kg (9.6%)  | 85 %  | 3   |
| Grain | Płatki orkiszowe | 0.39 kg (33.3%) | 80 %  | 4   |
| Grain | Biscuit Malt     | 0.01 kg (0.6%)  | 79 %  | 45  |
| Sugar | Glukoza          | 0.06 kg (5.1%)  | 90 %  | 5   |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 2.25 g | 60 min | 15.5 %     |
| Boil                | Citra                  | 3.75 g | 10 min | 12 %       |
| Aroma (end of boil) | XJA/436                | 7.5 g  | 0 min  | 1 %        |

## Yeasts

| Name                            | Type  | Form  | Amount  | Laboratory |
|---------------------------------|-------|-------|---------|------------|
| Gozdawa Classic Belgian Witbier | Wheat | Slant | 22.5 ml | Gozdawa    |