

# Wit

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (50%)     | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (16.7%)   | 85 %  | 4   |
| Grain | Płatki pszeniczne    | 1.6 kg (26.7%) | 85 %  | 3   |
| Grain | Płatki owsiane       | 0.4 kg (6.7%)  | 85 %  | 3   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 20 g   | 60 min | 11 %       |

## Yeasts

| Name   | Type | Form  | Amount | Laboratory |
|--------|------|-------|--------|------------|
| be-134 | Ale  | Slant | 100 ml | ---        |

## Notes

- kolendra  
skórka pomarańczy  
curacao  
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