

# Wit

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **17**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 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 **65 C**, Time **70 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Pszoniczny        | 2 kg (33.3%)  | 85 %  | 4   |
| Grain | Pilzneński        | 1.5 kg (25%)  | 81 %  | 4   |
| Grain | Płatki pszoniczne | 2 kg (33.3%)  | 85 %  | 3   |
| Grain | Płatki owsiane    | 0.5 kg (8.3%) | 85 %  | 3   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 40 g   | 60 min | 3.11 %     |
| Boil    | Saaz (Czech Republic) | 10 g   | 30 min | 3.11 %     |
| Boil    | Hallertau             | 35 g   | 15 min | 2.4 %      |

## Yeasts

| Name               | Type  | Form   | Amount | Laboratory       |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 20 ml  | Fermentum Mobile |

## Extras

| Type  | Name     | Amount  | Use for | Time  |
|-------|----------|---------|---------|-------|
| Spice | kolendra | 13.04 g | Boil    | 5 min |
| Spice | curacao  | 13.04 g | Boil    | 5 min |