

# 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	Pszeniczny	2 kg (33.3%)	85 %	4
Grain	Pilzneński	1.5 kg (25%)	81 %	4
Grain	Płatki pszeniczne	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