

# Wit

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **3.2**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **54 C**, Time **30 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **30 min** at **54C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **26.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (43.1%)	81 %	4
Grain	Pszeniczny	1.5 kg (25.9%)	85 %	4
Adjunct	Płatki pszeniczne	1 kg (17.2%)	85 %	3
Adjunct	płatki jęczmienne	0.4 kg (6.9%)	85 %	3
Adjunct	Płatki owsiane	0.4 kg (6.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
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Spice	kolendra	7 g	Boil	15 min
Spice	skórka pomarańczy gorzka	7 g	Boil	15 min
Spice	skórka pomarańczy słodka	7 g	Boil	15 min
Spice	kolendra	7 g	Boil	5 min
Spice	skórka pomarańczy gorzka	7 g	Boil	5 min
Spice	skórka pomarańczy słodka	7 g	Boil	5 min
Spice	kolendra	7 g	Boil	0 min
Spice	skórka pomarańczy gorzka	7 g	Boil	0 min
Spice	skórka pomarańczy słodka	7 g	Boil	0 min