

Wit Kazik

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **9**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **8.6 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **6.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński IREKS | 1 kg (46.3%) | 81 % | 4 |
| Grain | Strzegom pszeniczny | 0.6 kg (27.8%) | 81 % | 6 |
| Grain | Pszenica niesłodowana | 0.28 kg (13%) | 40 % | 2 |
| Grain | płatki owsiane | 0.28 kg (13%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil | Styrian Goldings | 8 g | 60 min | 4.5 % |
| Boil | Fuggles | 6 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| Belgian wit | Ale | Liquid | 480 ml | Starter |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|---------------------------------------|------|------|-------|
| Spice | Kolendra indyjska | 4 g | Boil | 5 min |
| Spice | Curacao | 8 g | Boil | 5 min |
| Spice | Suszona skórka słodkiej pomarańczy | 10 g | Boil | 5 min |