

# Wit na szybko

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **16**
- SRM **3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **10.5 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **65.5C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

## Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Adjunct | Pszenica niesłodowana | 0.4 kg (21.1%) | 75 %  | 3   |
| Grain   | Pszeniczny            | 0.5 kg (26.3%) | 85 %  | 4   |
| Grain   | Pilznieński           | 0.9 kg (47.4%) | 81 %  | 4   |
| Grain   | Enzymatyczny          | 0.1 kg (5.3%)  | 80 %  | 3   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 5 g    | 60 min | 13.5 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale K-97 | Ale  | Dry  | 11 g   | Fermentis  |