

Wit slub

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **16**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **60 C**, Time **30 min**
- Temp **64 C**, Time **45 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **30 min** at **60C**
- Keep mash **45 min** at **64C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pszenica niesłodowana | 1 kg (22.2%) | 75 % | 3 |
| Grain | Strzegom pszeniczny | 1 kg (22.2%) | 81 % | 6 |
| Grain | Viking Pale Ale malt | 2.5 kg (55.6%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Chinook pl | 6 g | 60 min | 11.6 % |
| Boil | Lublin (Lubelski) | 20 g | 60 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's - Belgian Wit M21 | Wheat | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 5 g | Mash | 15 min |
| Spice | curacao | 5 g | Mash | 15 min |

| | | | | |
|--------|------------------------------|------|------|--------|
| Spice | kolendra | 15 g | Boil | 10 min |
| Flavor | curacao | 20 g | Boil | 10 min |
| Flavor | skórka cytryny/pomarańczy | 5 g | Boil | 10 min |