

# WIT vol 1.0

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **80 min**

## Mash step by step

- Heat up **18.5 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **80 min** at **64C**
- Sparge using **29.4 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Baird's Maris Otter	3.85 kg (52%)	81 %	3
Grain	Płatki pszeniczne	3.2 kg (43.2%)	85 %	3
Grain	Płatki owsiane	0.35 kg (4.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	28 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	f

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	30 g	Boil	5 min
Flavor	Skorka słodkiej pomarańczy	30 g	Boil	15 min