

# WIT-WAI-ITI

- Gravity **12.6 BLG**
- ABV ---
- IBU **11**
- SRM **3.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (43.5%)	80 %	4
Adjunct	Pszenica niesłodowana	1 kg (21.7%)	75 %	3
Grain	Pszeniczny	1 kg (21.7%)	85 %	4
Grain	Wheat, Torrified	0.5 kg (10.9%)	79 %	4
Adjunct	Płatki owsiane	0.1 kg (2.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	WAI-ITI	10 g	60 min	4.1 %
Aroma (end of boil)	WAI-ITI	30 g	15 min	4.1 %
Dry Hop	WAI-ITI	10 g	7 day(s)	4.1 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka słodkiej pomarańczy	30 g	Boil	10 min
Spice	Skórka cytrynowa	10 g	Boil	10 min
Spice	Skórka grejpfrutowa	10 g	Boil	10 min