

# Witas

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **23.3 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **2 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name          | Amount         | Yield | EBC |
|-------|---------------|----------------|-------|-----|
| Grain | Pilzneński    | 2.5 kg (50.5%) | 81 %  | 4   |
| Grain | Wheat, Flaked | 2.2 kg (44.4%) | 77 %  | 4   |
| Grain | Oats, Flaked  | 0.25 kg (5.1%) | 80 %  | 2   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 60 min | 4 %        |

## Yeasts

| Name                    | Type  | Form | Amount | Laboratory |
|-------------------------|-------|------|--------|------------|
| Classic Belgian Witbier | Wheat | Dry  | 10 g   | Gozdawa    |

## Extras

| Type   | Name              | Amount | Use for | Time   |
|--------|-------------------|--------|---------|--------|
| Other  | Chłodnica         | 0 g    | Boil    | 15 min |
| Flavor | Kolendra          | 10 g   | Boil    | 10 min |
| Flavor | Skórka pomarańczy | 20 g   | Boil    | 5 min  |

|        |          |      |      |       |
|--------|----------|------|------|-------|
| Flavor | Kolendra | 10 g | Boil | 5 min |
|--------|----------|------|------|-------|