

Witt

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **1 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **23.2 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **100 C**, Time **30 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **113.3C**
- Add grains
- Keep mash **30 min** at **100C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **23.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.2 kg (30.8%) | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 1 kg (25.6%) | 80 % | 5 |
| Grain | Oats, Flaked | 0.5 kg (12.8%) | 80 % | 2 |
| Grain | Wheat, Flaked | 1.2 kg (30.8%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 25 g | 60 min | 5 % |
| Boil | Hallertau | 25 g | 5 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 20 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|-------|
| Spice | kolendra indyjska | 30 g | Boil | 5 min |
| Spice | curacao | 20 g | Boil | 5 min |
| Spice | skórka pomarańczy słodkiej | 135 g | Boil | 5 min |

| | | | | |
|-------|------------|------|------|--------|
| Other | łyżka mąki | 13 g | Boil | 10 min |
|-------|------------|------|------|--------|