

# Witt

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **21**
- SRM **4.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (48%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (16%)	81 %	6
Grain	Płatki pszeniczne	2 kg (32%)	85 %	3
Grain	Carahell	0.25 kg (4%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.8 %
Boil	Citra	25 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	11.5 g	Brewferm

## Extras

Type	Name	Amount	Use for	Time
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Spice	kolendra	15 g	Boil	10 min
Flavor	Curacao	20 g	Boil	10 min
Flavor	skórka pomaranczy 2 szt	20 g	Boil	10 min
Flavor	skorka cytryny	8 g	Boil	10 min