

Wit v2.0

- Gravity **11.2 BLG**
- ABV ---
- IBU **16**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **16.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (38.5%)	81 %	4
Grain	Wheat, Flaked	1 kg (38.5%)	77 %	4
Grain	Briess - Wheat Malt, White	0.4 kg (15.4%)	85 %	5
Grain	Oats, Flaked	0.2 kg (7.7%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	13.5 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	7 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	3 g	Boil	15 min
Flavor	curacao	7 g	Boil	15 min
Flavor	skórki cytusów	10 g	Boil	15 min
Flavor	skórki cytrusów	10 g	Boil	5 min
Herb	trawa cytrynowa	7 g	Boil	0 min