

## #8 Wit

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **3.4**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.6 liter(s)**

### Steps

- Temp **66 C**, Time **30 min**
- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **21.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **26.3 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

### Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński            | 3 kg (42%)     | 81 %  | 4   |
| Grain | Pszeniczny            | 2 kg (28%)     | 85 %  | 4   |
| Grain | Biscuit Malt          | 0.05 kg (0.7%) | 79 %  | 45  |
| Grain | Weyermann - Carapils  | 0.1 kg (1.4%)  | 78 %  | 4   |
| Grain | Pszenica niesłodowana | 1 kg (14%)     | 75 %  | 3   |
| Grain | Płatki owsiane        | 0.5 kg (7%)    | 85 %  | 3   |
| Grain | Płatki orkiszowe      | 0.5 kg (7%)    | 80 %  | 4   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 10 g   | 60 min | 13 %       |
| Boil    | Cascade | 10 g   | 60 min | 6 %        |
| Boil    | Cascade | 15 g   | 15 min | 6 %        |

|      |                   |      |        |     |
|------|-------------------|------|--------|-----|
| Boil | Cascade           | 5 g  | 5 min  | 6 % |
| Boil | Lublin (Lubelski) | 15 g | 10 min | 4 % |
| Boil | Lublin (Lubelski) | 5 g  | 5 min  | 4 % |

## Yeasts

| Name                     | Type | Form  | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| FM27 Artefakty Trapistów | Ale  | Slant | 200 ml | fm         |

## Extras

| Type   | Name     | Amount | Use for | Time   |
|--------|----------|--------|---------|--------|
| Flavor | kolendra | 15 g   | Boil    | 15 min |
| Flavor | curacao  | 20 g   | Boil    | 15 min |

## Notes

- może zamiast cascade i saaza dać saphir i chinook???
  - świeża pomarańcza x2 i cytryna?
  - najpierw kleikować surowce niesłodowane
- May 4, 2017, 11:22 AM*