

# Moj\_wit

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **3.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (53.1%)	--- %	4
Grain	Słód pszeniczny Bestmalz	1 kg (17.7%)	82 %	5
Grain	Płatki owsiane	0.5 kg (8.8%)	85 %	3
Grain	Płatki pszeniczne	1 kg (17.7%)	85 %	3
Adjunct	mąka pszenna	0.15 kg (2.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8 %
Boil	Marynka	20 g	15 min	8 %

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	60 min