

raspberry wit v0.1

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **14**
- SRM **3.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **5.5 liter(s)**
- Total mash volume **7.7 liter(s)**

Steps

- Temp **49 C**, Time **30 min**
- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **5.5 liter(s)** of strike water to **54.8C**
- Add grains
- Keep mash **30 min** at **49C**
- Keep mash **60 min** at **67C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (45.5%)	80 %	4
Grain	Płatki pszeniczne	1 kg (45.5%)	85 %	3
Grain	Płatki owsiane	0.2 kg (9.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Hallertau	12.5 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's - Belgian Wit M21	Wheat	Dry	7 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Flavor	maliny	300 g	Secondary	---
Flavor	skórka mandarynki	5 g	Boil	5 min