

# wit

- Gravity **13.5 BLG**
- ABV ---
- IBU ---
- SRM **2.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **55 C**, Time **30 min**
- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **30 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **33.5 liter(s)** of **76C** water or to achieve **45.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	5 kg (56.2%)	80.5 %	2
Grain	Pszeniczny	1 kg (11.2%)	85 %	4
Adjunct	Pszenica niesłodowana	2 kg (22.5%)	75 %	3
Adjunct	płatki owsiane	0.5 kg (5.6%)	--- %	---
Adjunct	płatki jęczmienne błyskawiczne	0.4 kg (4.5%)	--- %	---

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Witbier	Ale	Liquid	30 ml	Wyeast Labs

## Extras

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

Spice	skórka pomarańczy	20 g	Boil	20 min
Spice	skórka cytryny	20 g	Boil	20 min