

Wit #3

- Gravity **11.4 BLG**
- ABV ---
- IBU **24**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (40.5%)	80 %	4
Grain	Strzegom pszeniczny	1 kg (27%)	81 %	6
Grain	Wheat, Flaked	1.2 kg (32.4%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	11.8 %
Boil	Magnum	5 g	5 min	11.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Slant	150 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	5 min

Spice	kolendra	15 g	Boil	5 min
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