

# Letni Wit

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **23**
- SRM **3.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (42.9%)	80 %	4
Grain	Strzegom pszeniczny	2 kg (57.1%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Dry Hop	Citra	50 g	5 day(s)	12 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra indyjska	10 g	Boil	10 min
Flavor	Skórka z bergamotki	20 g	Boil	5 min
Other	Witamina C	4 g	Bottling	---
Flavor	Skórka z cytryny świeżej	25 g	Boil	5 min