

## WIT (21/09)

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **3.6**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

### Steps

- Temp **65 C**, Time **90 min**

### Mash step by step

- Heat up **10.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (55.6%)	81 %	4
Grain	Wheat, Flaked	1.6 kg (44.4%)	77 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	60 min	5.1 %
Aroma (end of boil)	East Kent Goldings	15 g	3 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	5 g	Boil	5 min
Spice	curacao	15 g	Boil	5 min