

# Wit

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **14**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (43.1%)	81 %	4
Grain	Pszeniczny	2.5 kg (43.1%)	85 %	4
Grain	Płatki owsiane	0.8 kg (13.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	25 g	90 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Rustic	Ale	Liquid	300 ml	Imperial Yeast

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra indyjska	10 g	Boil	15 min
Spice	Skórka pomarańczy	70 g	Boil	3 min