

WIT

- Gravity **12.1 BLG**
- ABV ---
- IBU **22**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **45.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **65 C**, Time **100 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **100 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **34.8 liter(s)** of **76C** water or to achieve **45.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński klepiskowy Bruntal	3.3 kg (45.2%)	85 %	4
Grain	pszeniczny Bruntal	1.2 kg (16.4%)	85 %	4.5
Grain	płatki pszeniczne	1.1 kg (15.1%)	85 %	4
Grain	płatki owsiane	0.7 kg (9.6%)	85 %	4
Grain	płatki jęczmienne	0.7 kg (9.6%)	85 %	4
Adjunct	mąka pszenna	0.3 kg (4.1%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	75 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	20 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Flavor	curacao	25 g	Boil	20 min
Spice	kolendra	20 g	Boil	20 min