

# WIT BCS

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **19**
- SRM **3.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **26.5 liter(s)**
- Trub loss --- %
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **21.4 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **60 min** at **68C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 3 kg (49.1%)   | 80 %  | 5   |
| Grain | Płatki pszeniczne          | 3 kg (49.1%)   | 85 %  | 3   |
| Grain | Strzegom Monachijski typ I | 0.11 kg (1.8%) | 79 %  | 16  |

## Hops

| Use for | Name   | Amount  | Time   | Alpha acid |
|---------|--------|---------|--------|------------|
| Boil    | Magnum | 17.29 g | 60 min | 12 %       |

## Yeasts

| Name               | Type  | Form   | Amount  | Laboratory       |
|--------------------|-------|--------|---------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 2000 ml | Fermentum Mobile |

## Extras

| Type   | Name              | Amount  | Use for | Time  |
|--------|-------------------|---------|---------|-------|
| Flavor | zest pomarańczy   | 49.54 g | Boil    | 5 min |
| Spice  | kolendra indyjska | 12.67 g | Boil    | 5 min |
| Spice  | rumianek          | 1.15 g  | Boil    | 5 min |