

Wit Kazik

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **9**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **8.6 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **6.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński IREKS	1 kg (46.3%)	81 %	4
Grain	Strzegom pszeniczny	0.6 kg (27.8%)	81 %	6
Grain	Pszenica niesłodowana	0.28 kg (13%)	40 %	2
Grain	płatki owsiane	0.28 kg (13%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Goldings	8 g	60 min	4.5 %
Boil	Fuggles	6 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Belgian wit	Ale	Liquid	480 ml	Starter

Extras

Type	Name	Amount	Use for	Time
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Spice	Kolendra indyjska	4 g	Boil	5 min
Spice	Curacao	8 g	Boil	5 min
Spice	Suszona skórka słodkiej pomarańczy	10 g	Boil	5 min