

## Wit v2.0

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- Gravity **11.2 BLG**
- ABV ---
- IBU **16**
- SRM **3.7**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **16.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

### Steps

- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **9.1 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński                 | 1 kg (38.5%)   | 81 %  | 4   |
| Grain | Wheat, Flaked              | 1 kg (38.5%)   | 77 %  | 4   |
| Grain | Briess - Wheat Malt, White | 0.4 kg (15.4%) | 85 %  | 5   |
| Grain | Oats, Flaked               | 0.2 kg (7.7%)  | 80 %  | 2   |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Magnum            | 5 g    | 60 min | 13.5 %     |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g   | 15 min | 4 %        |

### Yeasts

| Name                                  | Type | Form | Amount | Laboratory |
|---------------------------------------|------|------|--------|------------|
| Gozdawa Belgian Fruit Spicy Ale Yeast | Ale  | Dry  | 7 g    | Gozdawa    |

### Extras

| Type   | Name            | Amount | Use for | Time   |
|--------|-----------------|--------|---------|--------|
| Spice  | kolendra        | 3 g    | Boil    | 15 min |
| Flavor | curacao         | 7 g    | Boil    | 15 min |
| Flavor | skórki cytusów  | 10 g   | Boil    | 15 min |
| Flavor | skórki cytrusów | 10 g   | Boil    | 5 min  |
| Herb   | trawa cytrynowa | 7 g    | Boil    | 0 min  |