

# WIT-WAI-ITI

- Gravity **12.6 BLG**
- ABV ---
- IBU **11**
- SRM **3.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | Strzegom Pilzneński   | 2 kg (43.5%)   | 80 %  | 4   |
| Adjunct | Pszenica niesłodowana | 1 kg (21.7%)   | 75 %  | 3   |
| Grain   | Pszeniczny            | 1 kg (21.7%)   | 85 %  | 4   |
| Grain   | Wheat, Torrified      | 0.5 kg (10.9%) | 79 %  | 4   |
| Adjunct | Płatki owsiane        | 0.1 kg (2.2%)  | 85 %  | 3   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | WAI-ITI | 10 g   | 60 min   | 4.1 %      |
| Aroma (end of boil) | WAI-ITI | 30 g   | 15 min   | 4.1 %      |
| Dry Hop             | WAI-ITI | 10 g   | 7 day(s) | 4.1 %      |

## Yeasts

| Name                            | Type  | Form | Amount | Laboratory |
|---------------------------------|-------|------|--------|------------|
| Mangrove Jack's M21 Belgian Wit | Wheat | Dry  | 10 g   | ---        |

## Extras

| Type  | Name                       | Amount | Use for | Time   |
|-------|----------------------------|--------|---------|--------|
| Spice | Skórka słodkiej pomarańczy | 30 g   | Boil    | 10 min |
| Spice | Skórka cytrynowa           | 10 g   | Boil    | 10 min |
| Spice | Skórka grejfrutowa         | 10 g   | Boil    | 10 min |