

# Witan

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **3.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **35 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **50 min** at **63C**
- Keep mash **35 min** at **72C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.7 kg (58.7%)	81 %	5
Grain	Pszenica niesłodowana	1.5 kg (32.6%)	75 %	3
Grain	Płatki owsiane	0.4 kg (8.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	35 g	60 min	4 %
Aroma (end of boil)	Hallertau	20 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Wheat	Dry	11.5 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	15 g	Boil	7 min

Flavor	Curacao	20 g	Boil	7 min
Flavor	Trawa cytrynowa	10 g	Boil	7 min
Flavor	Skórka słodkiej pomarańczy	10 g	Boil	7 min
Spice	Kolendra	10 g	Secondary	8 day(s)