

Witia (3)

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **21**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 3.15 kg (55.8%) | 81 % | 4 |
| Adjunct | Płatki pszeniczne | 1 kg (17.7%) | 60 % | 3 |
| Adjunct | Płatki owsiane | 0.3 kg (5.3%) | 60 % | 3 |
| Grain | Weyermann pszeniczny jasny | 1 kg (17.7%) | 80 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (3.5%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Perle | 20 g | 70 min | 9.6 % |
| Boil | Hallertau Tradition | 20 g | 15 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale K-97 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------------------|--------|---------|--------|
| Spice | kolendra | 25 g | Boil | 10 min |
| Spice | skórka gorz. pom. curacao | 20 g | Boil | 10 min |
| Spice | skórka słodkiej pomarańczy | 20 g | Boil | 10 min |