

Wituś

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **57C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (38.1%)	81 %	4
Grain	Owies niestodowany	1 kg (19%)	75 %	2
Grain	Pszeniczny	1 kg (19%)	85 %	4
Grain	Płatki pszeniczne	1.25 kg (23.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	15 g	60 min	9.4 %
Aroma (end of boil)	Marynka	10 g	15 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	200 ml	Lallemand

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Flavor	Skórka gorzkiej pomarańczy Curacao	12 g	Boil	15 min
Flavor	Skórka słodkiej pomarańczy	12 g	Boil	15 min
Flavor	Skórka z cytryny	100 g	Boil	15 min
Spice	Kolendra	20 g	Boil	15 min