

Moj_wit

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 3 kg (53.1%) | --- % | 4 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (17.7%) | 82 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (8.8%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 1 kg (17.7%) | 85 % | 3 |
| Adjunct | mąka pszenna | 0.15 kg (2.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 8 % |
| Boil | Marynka | 20 g | 15 min | 8 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 20 g | Boil | 60 min |