

Orkiszowy Lekki Wit

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **20**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.3 liter(s)**
- Total mash volume **4.4 liter(s)**

Steps

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

Mash step by step

- Heat up **3.3 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **7.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.45 kg (38.5%)	81 %	4
Grain	Pszeniczny	0.15 kg (12.8%)	85 %	4
Grain	Płatki owsiane	0.11 kg (9.6%)	85 %	3
Grain	Płatki orkiszowe	0.39 kg (33.3%)	80 %	4
Grain	Biscuit Malt	0.01 kg (0.6%)	79 %	45
Sugar	Glukoza	0.06 kg (5.1%)	90 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	2.25 g	60 min	15.5 %
Boil	Citra	3.75 g	10 min	12 %
Aroma (end of boil)	XJA/436	7.5 g	0 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Slant	22.5 ml	Gozdawa