

TTC Wit

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **3.5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **60 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **80 C**, Time **0 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **65.7C**
- Add grains
- Keep mash **30 min** at **60C**
- Keep mash **30 min** at **70C**
- Keep mash **0 min** at **80C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (60%) | 80 % | 4 |
| Grain | Weyermann - Pale Wheat Malt | 1 kg (20%) | 85 % | 5 |
| Grain | Płatki pszeniczne | 1 kg (20%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Citra | 30 g | 60 min | 12 % |
| Aroma (end of boil) | Sabro | 30 g | 0 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale | Liquid | 40 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | skórka słodkiej pomarańczy | 20 g | Boil | 15 min |

| | | | | |
|-------|----------|------|------|--------|
| Spice | kolendra | 20 g | Boil | 15 min |
|-------|----------|------|------|--------|