

WIT (21/09)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (55.6%) | 81 % | 4 |
| Grain | Wheat, Flaked | 1.6 kg (44.4%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 15 g | 60 min | 5.1 % |
| Aroma (end of boil) | East Kent Goldings | 15 g | 3 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | kolendra | 5 g | Boil | 5 min |
| Spice | curacao | 15 g | Boil | 5 min |