

Wit

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **4.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.3 liter(s)**

Steps

- Temp **66 C**, Time **30 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **30 min** at **66C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 1.4 kg (41.2%) | 79 % | 6 |
| Grain | Pszeniczny | 1 kg (29.4%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 1 kg (29.4%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) PH | 15 g | 60 min | 5.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|--------|---------|------------------|
| Fm 21 | Wheat | Liquid | 1000 ml | Fermentum mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|-------|
| Spice | kolendra | 4 g | Boil | 5 min |
| Flavor | Zest z cytrusów | 20 g | Boil | 5 min |