

Wit

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **14**
- SRM **2.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (50%) | 80 % | 4 |
| Grain | Pszenica niesłodowana | 2 kg (50%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 10 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Brewferm Blanche | Wheat | Dry | 12 g | Brewferm |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Spice | kolendra | 5 g | Boil | 15 min |
| Flavor | curacao | 30 g | Boil | 15 min |