

Wit

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	2.1 kg (70%)	80 %	5
Grain	Wheat, Flaked	0.6 kg (20%)	77 %	4
Grain	Oats, Flaked	0.3 kg (10%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	6 g	60 min	11 %
Boil	Columbus/Tomahawk/Zeus	15 g	2 min	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	10 g	Boil	2 min
Flavor	Zest z 3 pomarańczy	2 g	Boil	2 min
Flavor	Kolendra	4 g	Boil	2 min