

Wit

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **17**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **36.8 liter(s)**
- Total mash volume **47.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **36.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **80C**
- Sparge using **37 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (52.4%)	80 %	4
Grain	Pszeniczny	5 kg (47.6%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	30 g	30 min	14 %
Boil	Crystal	50 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Belle Saison Belgian Style Ale	Ale	Dry	44 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	100 g	Boil	10 min
Spice	skórka pomarańczy	150 g	Boil	10 min