

Wit

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **11**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **70C**
- Keep mash **3 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (51%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 2 kg (40.8%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.2 kg (4.1%) | 60 % | 3 |
| Grain | enzymatyczny | 0.2 kg (4.1%) | 82 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Izabella | 20 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|--------|---------|------------------|
| FM23 Magiczny ogród | Wheat | Liquid | 1500 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | kolendra | 10 g | Boil | 5 min |
| Spice | curaco | 15 g | Boil | 5 min |