

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