

# Wit-Old

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **53 C**, Time **15 min**
- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **15 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilszeński 6-rzędowy	1.7 kg (53.1%)	80 %	5
Grain	Płatki pszeniczne	1 kg (31.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (15.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	8 g	60 min	15.5 %
Aroma (end of boil)	kolendra	10 g	55 min	1 %
Aroma (end of boil)	Skórka słodkiej pomarańczy	10 g	55 min	1 %
Aroma (end of boil)	Curacao	10 g	55 min	1 %
Dry Hop	Citra	50 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Witbier	Ale	Liquid	2000 ml	Wyeast Labs