

Wituś

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **57C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|-----------------|-------|-----|
| Grain | Pilzneński | 2 kg (38.1%) | 81 % | 4 |
| Grain | Owies niestodowany | 1 kg (19%) | 75 % | 2 |
| Grain | Pszeniczny | 1 kg (19%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 1.25 kg (23.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Lunga | 15 g | 60 min | 9.4 % |
| Aroma (end of boil) | Marynka | 10 g | 15 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale | Slant | 200 ml | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|------------------------------------|-------|------|--------|
| Flavor | Skórka gorzkiej pomarańczy Curacao | 12 g | Boil | 15 min |
| Flavor | Skórka słodkiej pomarańczy | 12 g | Boil | 15 min |
| Flavor | Skórka z cytryny | 100 g | Boil | 15 min |
| Spice | Kolendra | 20 g | Boil | 15 min |