ala"WIT

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **3.6**
- Style **Witbier**

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 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg *(55.6%)*	80 %	4
Grain	Strzegom Pszeniczny	1 kg *(37%)*	81 %	5
Grain	Płatki jęczmienne	0.2 kg *(7.4%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	styrian dragon	10 g	60 min	7.3 %
Boil	styrian dragon	5 g	30 min	7.3 %
Aroma (end of boil)	styrian dragon	10 g	10 min	7.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
safale s-33	Wheat	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	zest cytrynowy	15 g	Boil	10 min
Spice	suszona skórka cytrynowa	15 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Spice	kolendra mielona	10 g	Boil	10 min